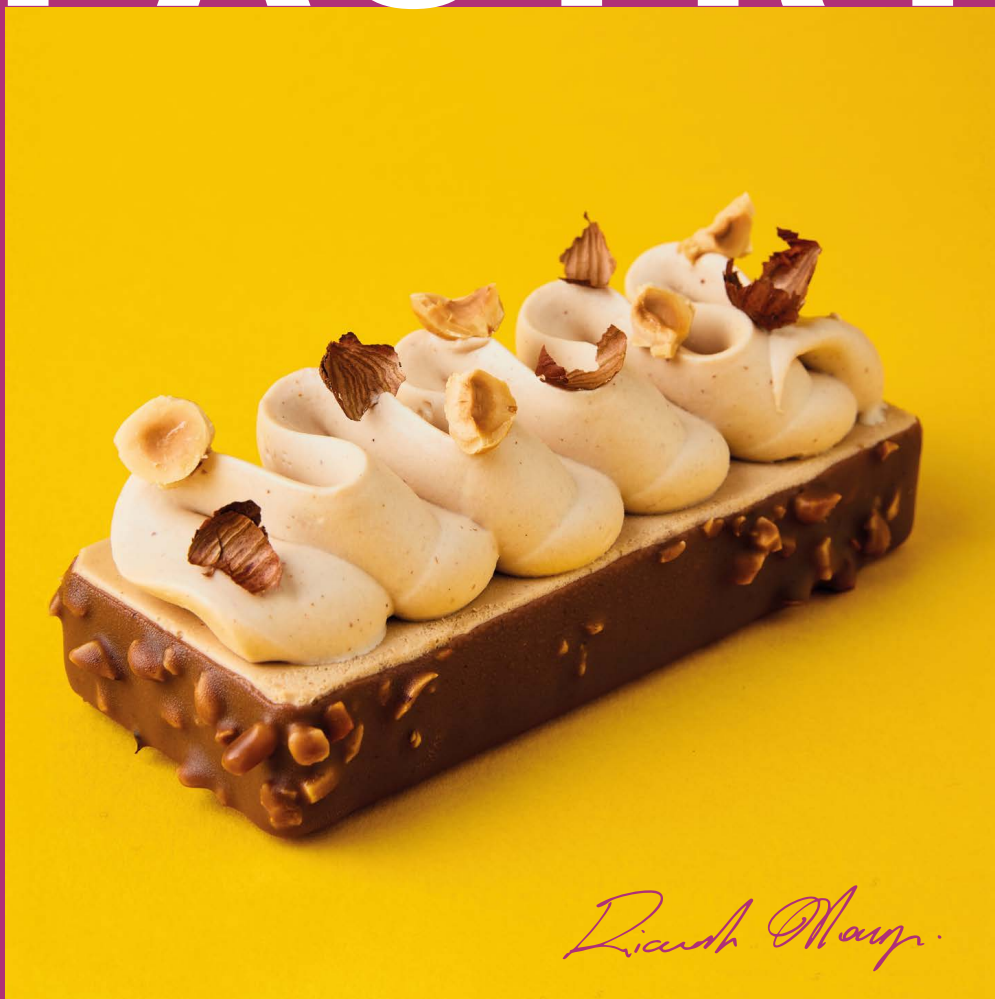


COLLECTION

01

# PASTRY





# Your ally for flawless desserts

Pastry and gelato making are fields full of **creativity, precision and passion**, but also of daily challenges. Today, professionals in this sector are confronted with ever tighter deadlines and the need to **create desserts** that **are beautiful, good** and, at the same time, **handy to make**.

Our ingredients are much more than instruments, they are true allies for anyone who wants to make **high quality, contemporary and reliable desserts**. Designed to simplify your daily work, Comprital products allow you to save time, optimise costs and confidently deal with even the most complex tasks, turning them into **sure shots**.

The **Pastry Cookbook**, produced in collaboration with **Master Pastry Chef Riccardo Magni**, was created to meet these needs. Here you will find **innovative, practical and affordable solutions** that maximise the potential of Comprital products.

Whether you are a **gelato maker, pastry chef or catering professional**, this recipe book is intended to inspire and support you in transforming our ingredients into unique creations that will stand out in the market and win the most demanding palates.

Within this recipe book you will find aesthetically appealing and refined ideas that can be realised with the level of practicality required for everyday work. Each proposal is designed to be easily replicable and adaptable to your needs, without ever losing sight of production feasibility.

**Riccardo Magni and Athenaeum Comprital** invite you to discover how **quality, innovation and simplicity** can become your best allies in your daily challenge towards excellence.



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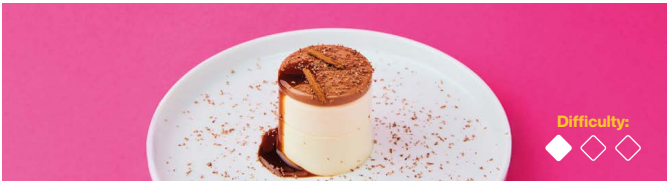
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## Key to difficulty levels:

◆ ◆ ◆ Easy      ◆ ◆ ◆ Medium      ◆ ◆ ◆ Hard



01.

# PANNA TROPICAL



## Difficulty:



## Dessert composition:

- ◆ Tahitian Vanilla Panna Cotta Cream
- ◆ Mango Alphonso and passion fruit gelée
- ◆ Almond and coconut white rocher crumble
- ◆ Fresh diced mango

## Ingredients

### Tahitian Vanilla Panna Cotta Cream

- 680g Cream
- 200g Milk
- 30g **Pasta Vaniglia Tahiti La Preferita**  
(product code: 04555C00I)
- 90g **Base Dessert Comprital**  
(product code: B950)

### Tip:

To increase the airiness of the product, replace 20% liquid cream with glossy whipped cream.

### Almond and coconut white rocher rumble

- 225g Crumble
- 90g White chocolate
- 50g **Pasta Mandorla 1957 La Preferita**  
(product code: 04401A50B)
- 35g Roasted grated coconut

### Mango Alphonso and passion fruit gelée

- 95g Water
- 670g Mango Alphonso puree
- 85g **Base Gelée +4 Comprital**  
(product code: B948)
- 150g Passion fruit juice

## Procedure

### ◆ Tahitian Vanilla Panna Cotta Cream

Heat the milk, half the amount of cream and the Vaniglia Tahiti paste to 45°. Add the Base Dessert and mix, taking care not to absorb air bubbles. Add the remaining cold cream. Complete the emulsion with the immersion blender.

### ◆ Almond and coconut white rocher rumble

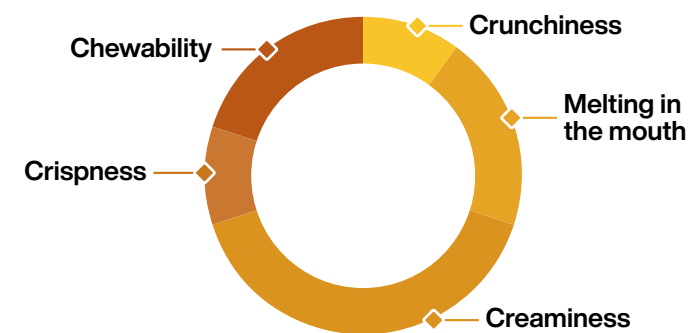
Melt the white chocolate and emulsify the Pasta di Mandorla 1957. Add the crumble, grated coconut and mix well. Place the well separated mixture on a baking tray with baking paper or silpat and let it crystallise.

### ◆ Mango Alphonso and passion fruit gelée

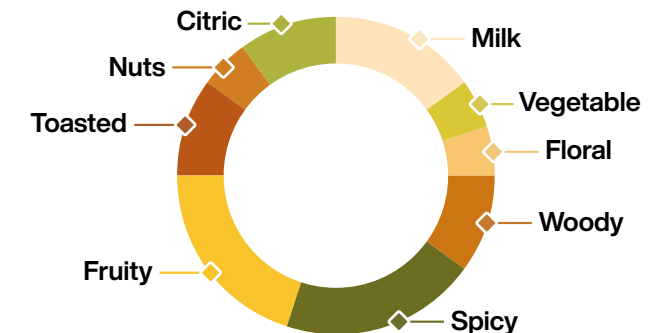
Heat water and half the mango puree to 45°C. Add the Gelée Base and mix, taking care not to create foam. Add the remaining mango puree and passion fruit juice and mix.



## Structure Indicators



## Aromatic indicators



## Assembly order

- 1 Pour in the Panna Cotta Cream and stabilise
- 2 Pour the mango and passion fruit gelée and stabilise

## Finishing

- ◆ Layer of almond and coconut crumble rocher
- ◆ Decorate with fresh diced mango
- ◆ Grated lime zest

## Different uses

- ◆ The structure obtained with this panna cotta and its resistance to freezing make it suitable to be used in moulds or as an insert for cakes and single-portions.

## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days





02.

# BIANCOMANGIARE IN ROSSO



## Difficulty:



## Dessert composition:

- ◆ Crust disc
- ◆ Raw almond blanchmange cream
- ◆ Red fruits creamy
- ◆ La Glassa ai Frutti di Bosco Comprital
- ◆ Mandorle Pralinate La Preferita
- ◆ Crumble
- ◆ Mixed berries

## Ingredients

### Raw almond blanchmange

- 500g Milk
- 250g Cream
- 25g Caster sugar
- 85g Base Dessert Comprital  
(product code: B950)
- 120g Pasta Mandorla 1957 La Preferita  
(product code: 04401A50B)
- 20g Pasta Vaniglia Giubileo Madagascar  
(product code: PC636PB)

### Red fruits creamy

- 560g Red fruits puree
- 65g Base Dessert Comprital  
(product code: B950)
- 55g Caster sugar
- 200g White chocolate
- 120g Butter

### Tip:

You can replace half of the milk with unsweetened almond milk (if it is already sweetened, remove caster sugar from the recipe).

### Marinated berries in berry glaze

- 425g Mixed berries in pieces
- 75g La Glassa ai Frutti di Bosco Comprital  
(product code: PC817)

## Procedure

### ◆ Raw almond blanchmange

Heat half the quantity of milk to 45°C.  
Add the Base Dessert, sugar and mix, taking care not to absorb air bubbles.  
Complete with the remaining amount of milk and the remaining ingredients.  
Refine the structure with the immersion blender.

### ◆ Red fruits creamy

Heat the red fruits puree to 40°C and mix with the sugar and Base Dessert.  
In two separate containers, heat the butter and chocolate to 35°C.  
Emulsify the chocolate with the fruit mix and finish with the butter.  
Complete the emulsion.  
Stabilise in the refrigerator for 4-6 hours.

### ◆ Marinated berries in berry glaze

Mix the berries with the Glassa ai Frutti di Bosco Comprital and even out.





## Assembly order

- 1** Insert marinated red fruits and stabilise
- 2** Pour in the blancmange cream and stabilise
- 3** Dress the red fruit cream with a smooth nozzle

### Tip:

As an alternative to the crust disc, you can add a crumble thickened with 15% white chocolate or assemble the dessert directly into a crust tartlet.

## Finishing

- ◆ Chunks of **Mandorle Pralinate La Preferita** (product code: 02590C00G)
- ◆ Mixed berries
- ◆ Edible flower petals

### Tip:

Brush the mixed berries placed as a decoration with neutral glaze.

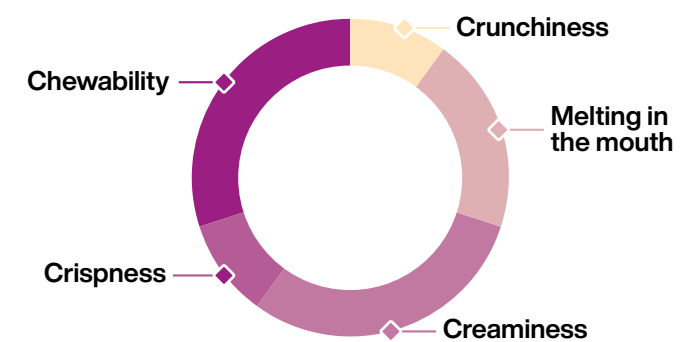
## Different uses

- ◆ You can serve the Biancomangiare cream in a glass, avoiding moulds.
- ◆ The cream is ideal for creating textural combinations with other, lighter creams.

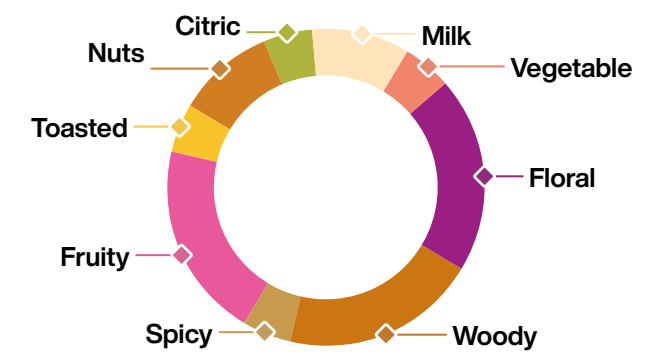
## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

## Structure Indicators



## Aromatic indicators





03.

# COCOTTE VANILLE



## Difficulty:



## Dessert composition:

- ◆ Raspberry coulis
- ◆ Tahiti Vanilla Creme Brûlée
- ◆ Sarawak pepper caramel
- ◆ Green shoots
- ◆ Red currant berries

## Ingredients

### Vanilla crème brûlée

- 715g Cream
- 175g Pasteurised egg yolk
- 85g **Base Dessert Comprital**  
(product code: B950)
- 25g **Pasta Vaniglia Tahiti La Preferita**  
(product code: 04555C00I)

### Raspberry coulis

- 805g Raspberry puree
- 80g Caster sugar
- 40g Dextrose
- 75g **Base Gelée +4 Comprital**  
(product code: B948)

### Sarawak pepper caramel

- 230g Cane sugar
- 3g Sarawak pepper
- 50g Butter

## Procedure

### ◆ Vanilla crème brûlée

Add half the amount of cream to the yolk and heat to 45°C.  
Add the Base Dessert, Pasta Vaniglia Tahiti and mix, taking care not to absorb air bubbles.  
Finish with the remaining cold cream and complete the emulsion with the immersion blender.

### ◆ Raspberry coulis

Heat half the quantity of raspberry puree to 45°C.  
Add the sugar, dextrose, Gelée+4 Base and mix.  
Add the remaining raspberry puree and blend with the immersion blender and stabilise.

### ◆ Sarawak pepper caramel

Dry caramelize the sugar with ground pepper.  
Add butter and spread on a baking tray with a silicone mat.  
Let it cool.  
Grind with cutter and sieve.

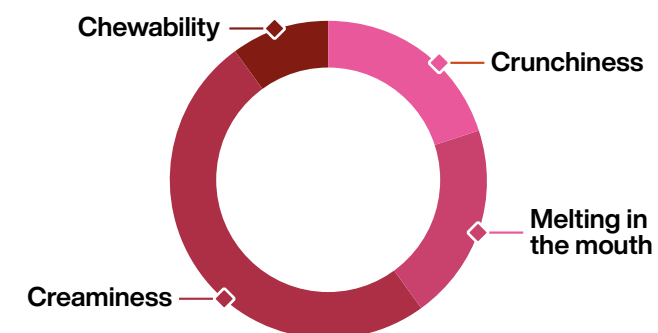
## Tip:

Creating the caramel in advance enables to obtain an interesting structure and avoid the caramelization of the sugar by heating the cream and incurring uneven cooking. It is still possible to add the sugar and carry out the caramelisation according to the classic method.

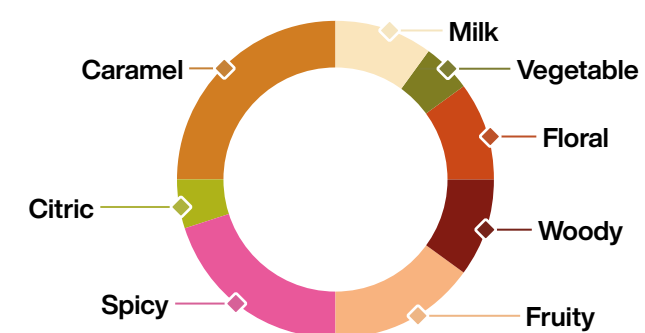




## Structure Indicators



## Aromatic indicators



## Assembly order

- 1 Pour the raspberry coulis and stabilise
- 2 Pour the creme brûlée and stabilise

## Finishing

- ◆ Sarawak pepper caramel
- ◆ Green shoots
- ◆ Redcurrant berries

## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days





04.

# TIRAMISÙ



## Difficulty:



## Dessert composition:

- ◆ Mascarpone cream
- ◆ Creamy milk chocolate and spiced coffee
- ◆ Biscuit with cocoa and coffee soak
- ◆ Caramel topping
- ◆ Grated dark chocolate

## Ingredients

### Creamy milk chocolate and spiced coffee

#### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema Pasticciera Comprital  
(product code: B952)

#### For the creamy milk chocolate and spiced coffee

- 400g Custard
- 160g Cream
- 40g Base Gelée +4 Comprital  
(product code: B948)
- 370g Milk Chocolate
- 30g Pasta Caffè del Nonno Giubileo Comprital  
(product code: PC626PB)
- 3g Cinnamon powder
- 1,5g Cardamom powder

### Tip:

About 20 per cent of the cream can be replaced with fresh mascarpone or pasteurised yolk.

### Mascarpone cream

- 840g Cream
- 160g Base Crema al Mascarpone Comprital  
(product code: B953)

### Coffee soak

- 460g Water
- 440g Caster sugar
- 100g Pasta Caffè del Nonno Giubileo Comprital  
(product code: PC626PB)

## Procedure

### ◆ Creamy milk chocolate and spiced coffee

#### For the custard

Mix the milk, cream and yolk and heat to 45°C.  
Add the Base Crema Pasticciera and emulsify with the immersion blender.

#### For the creamy milk chocolate and spiced coffee

Combine the cream, spices and coffee paste with the custard and heat in the microwave at 45°C, add the Base Gelée +4 and mix.

Separately heat the chocolate without melting it.

Add the chocolate to the first mixture and emulsify with the immersion blender.

### ◆ Mascarpone cream

Cold mix the two ingredients and whip in a planetary mixer with a whisk.  
Create a well-ventilated but still smooth and glossy texture.

### ◆ Coffee soak

Create a syrup by heating all the ingredients together.

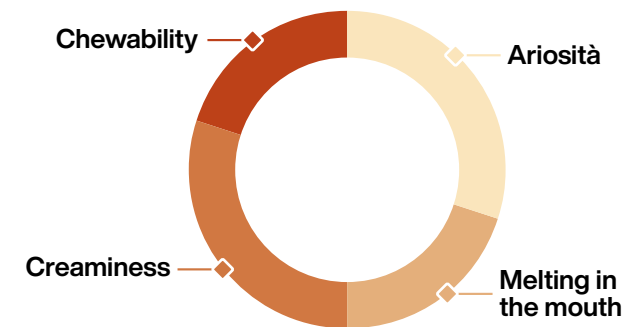
### Tip:

Do not blast chill the creamy milk chocolate so that the mascarpone cream binds better with it.

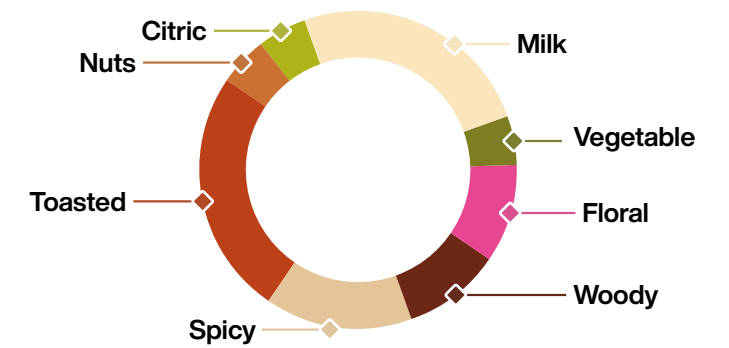




## Structure Indicators



## Aromatic indicators



## Assembly order

- 1 Pour the creamy milk chocolate and spiced coffee into the mould and stabilise in the refrigerator.
- 2 Dress the mascarpone cream by alternating two cocoa biscuits, previously soaked with coffee syrup, one in the middle and one as the base of the dessert.

## Finishing

- ◆ **Topping al Caramello Comprital** (product code: PC315)
- ◆ Grated dark chocolate

### Tip:

The topping is ideal for serving on a plate. If you are serving the dessert in a glass or as a single-portion, replace the caramel topping with **La Glassa al Caramello al Burro Salato Comprital** (product code: PC759), to ensure optimal durability.

## Different uses

- ◆ The mascarpone cream in the recipe can also be used in a small glass or jar to create a classic spoon tiramisù.

## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days





05.

# TARTE GOLOSA



## Difficulty:



## Dessert composition:

- ◆ Cocoa pastry shell
- ◆ Emulsified hazelnut
- ◆ Creamy milk chocolate
- ◆ Caramelised hazelnuts

## Ingredients

### Creamy milk chocolate

#### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema Pasticciera Comprital  
(product code: B952)

#### For the creamy milk chocolate

- 430g Custard
- 150g Cream
- 40g Base Gelée +4 Comprital  
(product code: B948)
- 380g Milk Chocolate

### Emulsified praline

- 215g Pralinato Nocciola La Preferita  
(product code: 05000B00B)
- 110g Whole milk

## Procedure

### ◆ Creamy milk chocolate

#### For the custard

Combine the milk, cream and yolk and heat to 45°C.  
Add the Base Crema Pasticciera and emulsify with the immersion blender.

#### For the creamy milk chocolate

Combine the cream with the custard and heat in the microwave to 45°C, add the Gelée +4 Base and mix.  
Add the previously heated chocolate and mix.

### ◆ Emulsified praline

Refine the praline using a cutter, blender or immersion mixer.  
Heat the milk to 35°C, pour it over the praline and emulsify.  
Stabilise in the refrigerator.

#### Tip:

The emulsion praline enhances the melting effect when cut. It is still possible to use the praline as they are by following the same steps as in the recipe.





## Assembly order

- 1 Dress the emulsified praline into the mould for the insert and blast chill.
- 2 Place the lowered praline emulsion in the centre of the tartlet.
- 3 Pour in the creamy milk chocolate and stabilise.

### Tip:

The emulsion praline can be dressed directly in the tartlet without the use of silicone moulds.

## Finishing

- ◆ Caramelised hazelnuts
- ◆ Emulsified praline drops
- ◆ Golden leaves

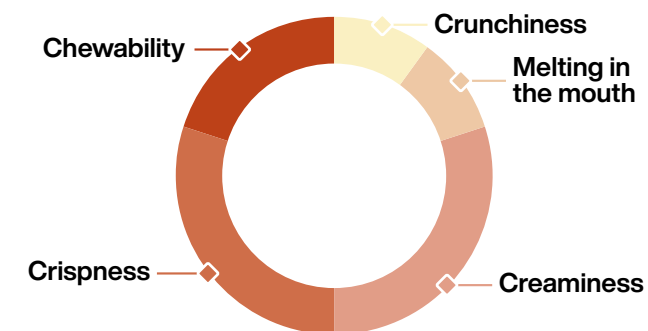
## Different uses

- ◆ Both structures in this recipe can be used as elements of a cake or single-portion, in combination with lighter creams.

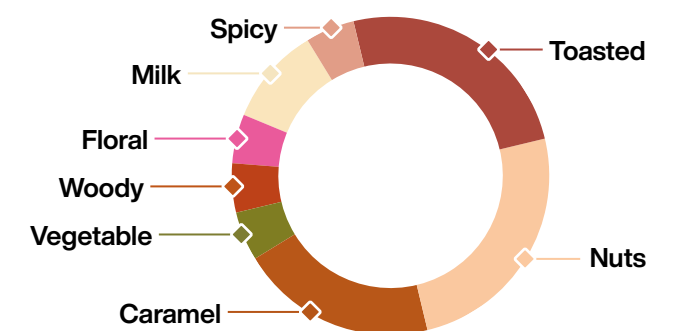
## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

## Structure Indicators



## Aromatic indicators





06.

# ASSIETTE PISTACCHIO E AGRUMI



## Difficulty:



## Dessert composition:

- ◆ White Chocolate and orange Bavarian
- ◆ Creamy pistachio
- ◆ Crumble and pistachio brittle
- ◆ Peeled oranges
- ◆ Siphon biscuit

## Ingredients

### White chocolate and orange bavaroi

#### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema Pasticciera Comprital  
(product code: B952)

#### For the Bavarian

- 210g Custard
- 4g Orange zest
- 55g Base Gelée +4 Comprital  
(product code: B948)
- 300g White chocolate
- 435g Glossy whipped cream

### Siphon Biscuit

- 90g Water
- 35g Base Meringa Comprital  
(product code: B951)
- 20g Pasteurised Egg Yolk
- 200g Milk
- 175g Caster sugar
- 100g Flour
- 50g Sunflower oil
- 100g Comprital Pistachio Verde di Bronte  
DOP Paste Color  
(product code: PC624PB)
- 2g Salt

### Creamy pistachio

- 400g Custard
- 70g Base Gelée +4 Comprital  
(product code: B948)
- 160g Milk
- 200g Pasta Pistacchio 1957 La Preferita  
(product code: 04165A50B)
- 170g White chocolate

### Crumble and Pistachio Brittle

- 250g Crumble in polvere
- 75g White chocolate
- 50g Pasta Pistacchio 1957 La Preferita  
(product code: 04165A50B)
- 7g Sunflower oil

## Tip:

You can replace the **siphon biscuit** flour with rice flour to create a gluten-free version.





Procedure

White chocolate and orange Bavarian

For the custard

Combine the milk, cream and yolk and heat to 45°C.  
Add the Base Crema Pasticciera and emulsify with the immersion blender.

For the Bavarian

Combine the Base Gelée +4 and orange zest with the custard at 45°C and even out the structure.  
Add the chocolate slightly warmed in the microwave and emulsify.  
Lighten with glossy whipped cream.

Creamy pistachio

Combine the milk with the custard, heat in the microwave to 45°C, add the Base Gelée +4 and mix.  
Heat the chocolate slightly in the microwave and emulsify with Pasta Pistacchio La Preferita.  
Add the first mixture to the emulsion with the chocolate and pistachio paste, blend with the mixer.

Crumble and Pistachio Brittle

Melt the white chocolate and emulsify with pistachio paste.  
Add the crumble and mix well.  
Pull between two sheets of acetate, cool in the freezer and then shape with a biscuit cutter.

Tip:  
Pistachio brittle needs to be rolled out thinly, to facilitate rapid melting.

Siphon Biscuit

Combine all ingredients and blend with a cutter or blender.  
Sieve and pour into the siphon, filling halfway. Place two loads and refrigerate upside down for 2-3 hours.  
Siphon into a paper cup and microwave for about 40 seconds depending on quantity.  
Cool upside down on a rack.

Tip:  
The siphon biscuit can be baked beforehand and stored in paper cups covered with film.  
Thaw in the refrigerator before use.

Assembly order

- 1 Pour the white chocolate and orange Bavarian into the mould, stabilise and demould
- 2 Place the Bavarian cream on the pistachio brittle disc
- 3 Dress the pistachio cream

Finishing

- ◆ Peeled oranges
- ◆ Siphon biscuit
- ◆ Roasted and polished green pistachios with neutral glaze
- ◆ Orange zest

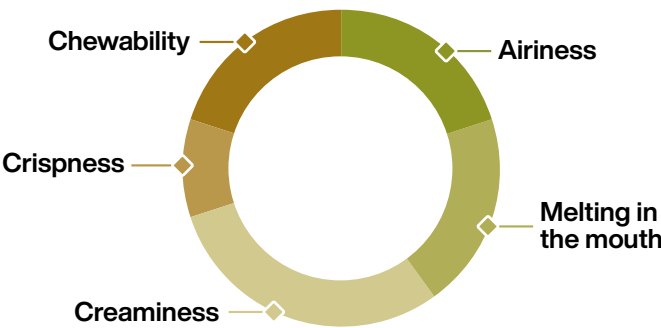
Different uses

- ◆ The elements in this recipe can be used to create different desserts such as glasses, cakes, single-portions and mignons.
- ◆ The very thinly rolled brittle can be used as a layer or spread directly on biscuit or sponge cake.

Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

Structure Indicators



Aromatic indicators





07.

# TARTELLETTA FRUTTI ROSSI



## Difficulty:



## Dessert composition:

- ◆ Pastry shell
- ◆ Croquant Vanilla Ripple
- ◆ Tahitian Vanilla Custard
- ◆ Raspberry and Lime Gelée
- ◆ Mixed berries
- ◆ Lime zest

## Ingredients

### Vanilla custard

- 235g Water
- 140g Cream
- 200g Whole milk
- 260g **Base Crema Pasticciera Comprital**  
(product code: B952)
- 150g Pasteurised Egg Yolk
- 25g **Pasta Vaniglia Tahiti La Preferita**  
(product code: 04555C00I)

### Raspberry and lime gelée

- 740g Raspberry puree
- 70g Lime juice
- 60g Caster sugar
- 30g Dextrose
- 100g **Base Gelée +4 Comprital**  
(product code: B948)
- 4g Lime Zest



## Procedure

### ◆ Vanilla custard

Combine milk, water, cream, vanilla paste, pasteurised egg yolk and heat to 45°C. Add the Base Crema Pasticciera, disperse with the whisk and mix until smooth and homogeneous.

### ◆ Raspberry and lime gelée

Heat half the amount of raspberry puree to 45°C, add Gelée +4 Base and mix. Complete with the remaining ingredients, mix and stabilise in the refrigerator.



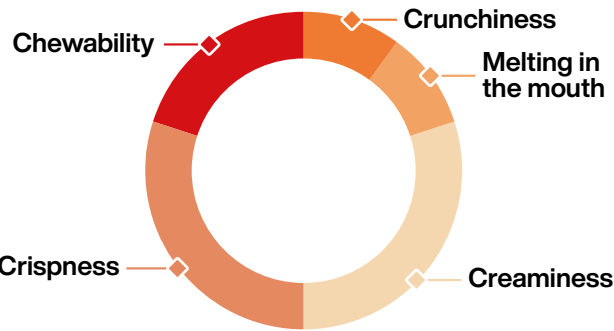
Assembly order

- 1 Spread a thin layer of vanilla croquant
- 2 Raspberry and lime Gelée
- 3 Vanilla custard

**Tip:**  
Brush the tartlet with melted cocoa butter to waterproof the pastry.



Structure Indicators



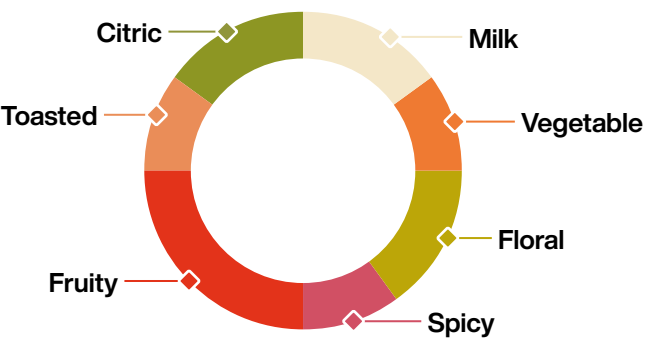
Finishing

- ◆ Fresh strawberries and raspberries
- ◆ **La Glassa Neutra Comprital** (product code: PC748)
- ◆ Grated lime Zest

Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

Aromatic indicators



PRALINÉ



Difficulty:



Dessert composition:

- ◆ Bavarian Cream with hazelnut praline
- ◆ Praline brittle
- ◆ Cocoa sponge cake roulé
- ◆ Milk chocolate Rocher glaze
- ◆ Milk chocolate chantilly



# Ingredients

## Hazelnut praline Bavarian cream

### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema Pasticciera Comprital (product code: B952)

### For the hazelnut praline Bavarian cream

- 295g Custard
- 65g Base Gelée +4 Comprital (product code: B948)
- 200g Pralinato Nocciola La Preferita (product code: 05000B00B)
- 440g Glossy whipped cream

## Milk chocolate and hazelnut Chantilly

- 430g Cream
- 50g Base Gelée +4 Comprital (product code: B948)
- 155g Pasta Nocciola Anniversario La Preferita (product code: 09000A50B)
- 65g Milk chocolate
- 300g Cream



## Praline crunch

- 150g Pralinato Nocciola La Preferita (product code: 05000B00B)
- 75g Cornflakes

## Gianduja Rocher glaze

- 640g La Glassa Gianduja Crock Comprital (product code: PC796)
- 270g Milk chocolate
- 90g Cocoa butter

# Procedure

## Hazelnut praline Bavarian cream

### For the custard

Combine the milk, cream and yolk and heat to 45°C. Add the Base Crema Pasticciera and emulsify with the immersion blender.

### For the Hazelnut Praline Bavarian Cream

Combine the Gelée +4 Base with the custard at 45°C and even out the structure. Add the praline, previously refined with a mixer or cutter, alternating it with the whipped cream.

## Praline brittle

Combine the two ingredients and mix.

## Milk chocolate and hazelnut Chantilly

Heat the first part of the cream to 45°C. Add the Gelée +4 Base and mix. Add the hazelnut paste and chocolate. Emulsify with immersion blender and stabilise in the refrigerator for 6-8 hours. Blend the required amount with the leaf before use.

## Gianduja rocher glaze

Melt the chocolate and cocoa butter, add the Glassa Gianduja Crock Comprital and mix. Heat in the microwave at 28-29°C before serving.

# Assembly order

- 1 Praline brittle
- 2 Hazelnut praline Bavarian

**Tip:** Pay attention to the assembly of the chantilly as excessive crystallisation of the fat can lead to a non-smooth and poorly silky result.

# Finishing

- ◆ Rocher Glaze
- ◆ Milk chocolate and hazelnut Chantilly with Saint Honoré nozzle
- ◆ Caramelised hazelnuts

**Tip:** Once the edges of the bar have been glazed with Rocher glaze, with the help of two toothpicks, clean the base by sliding the bar onto a silicone mat.

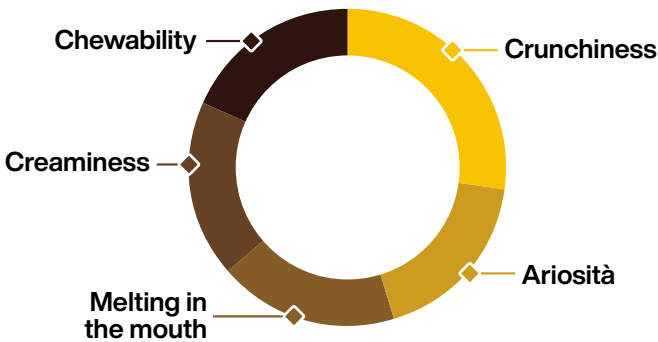


# CHEESECAKE GOLOSA

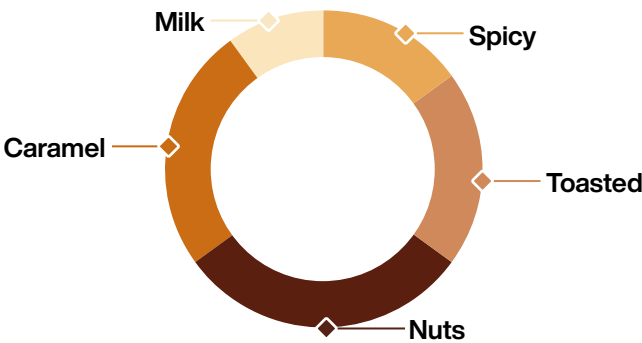
## Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

## Structure Indicators



## Aromatic indicators



## Difficulty:



## Dessert composition:

- ◆ Vanilla cheesecake cream Tahiti
- ◆ Reconstituted shortcrust pastry
- ◆ Comprital Salted Butter Caramel Icing
- ◆ Pecans



Ingredients

Cheesecake cream

- 265g Cream
- 50g Pasteurised Egg Yolk
- 25g Pasta Vaniglia Tahiti La Preferita (product code: 04555C00I)
- 160g Base Crema al Mascarpone Comprital (product code: B953)
- 500g Spreadable cheese

Recomposed pastry shell

- 690g Chopped biscuits
- 150g Chopped pecans
- 160g Dairy butter



Positive temperature caramel glaze

- 1000g La Glassa Caramel al Butter Salato Comprital (product code: PC759)
- 84g Jelly mass

Procedure

- Cheesecake cream**  
Combine all ingredients and mix. Heat in microwave at 40°C. Use when pouring.
- Recomposed pastry shell**  
Melt the butter and add it to the chopped biscuits. With the help of a spoon, create a pastry shell inside a steel ring.
- Positive temperature caramel glaze**  
Create the jelly mass by combining 14g gelatine powder and 70g water. Heat in the microwave and add to the Glassa Caramello al Burro Salato. Mix and allow to stabilise in the refrigerator.

**Tip:**  
To unmould the biscuit from the mould, heat the edge of the ring with a hot air gun or blowtorch.

Assembly order

- 1 Recomposed pastry shell
- 2 Cheesecake cream

**Tip:**  
Do not pour the cheesecake cream over the blast chilled biscuit to prevent the two elements from separating and creating a defect when cutting.

Finishing

- ◆ Salted butter caramel glaze
- ◆ Pecans

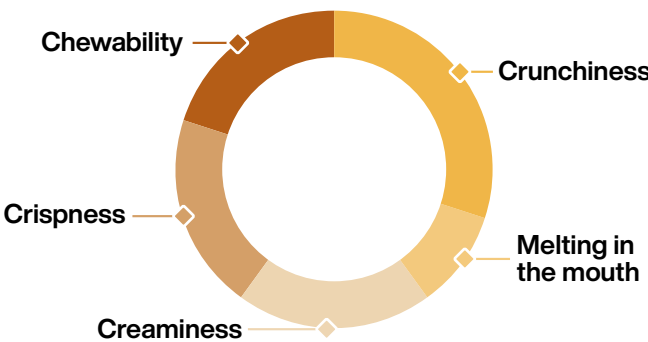
Different uses

- ◆ You can recreate cheesecake in the classic way by layering the various elements or create a cheesecake by the glass.

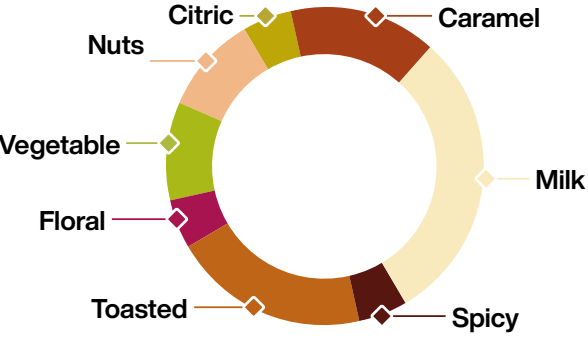
Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

Structure Indicators



Aromatic indicators





10.

# FORESTA NERA



## Difficulty:



## Dessert composition:

- ◆ Rolled cocoa
- ◆ Kirsch soak
- ◆ Lightly mixed black cherry Bavarian
- ◆ 60% dark chocolate Bavarian
- ◆ Vanilla Tahiti Bavarian
- ◆ Vanilla Chantilly

## Ingredients

### 60 % Dark chocolate Bavarian cream

#### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema pasticciera Comprital  
(product code: B952)

#### For the 60% Dark Chocolate Bavarian Cream

- 260g Custard
- 65g Base Gelée +4 Comprital  
(product code: B948)
- 265g 60 % Dark chocolate
- 440g Whipped cream

### Mascarpone Chantilly

- 400g Cream
- 50g Base Gelée +4 Comprital  
(product code: B948)
- 250g Fresh mascarpone cheese
- 30g Pasta Vaniglia Tahiti La Preferita  
(product code: 04555C00I)
- 270g Cream

### Cocoa roll

- 288g Water
- 118g Base Meringa Comprital  
(product code: B951)
- 124g Caster sugar
- 330g Yolk
- 130g Caster sugar
- 30g Honey
- 20g Hot water
- 300g Flour for pastry shell
- 15g Cocoa

### Tahiti Vanilla Bavarian Cream

#### For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema pasticciera Comprital  
(product code: B952)

#### For the Tahiti Vanilla Bavarian Cream

- 365g Custard
- 90g Base Gelée +4 Comprital  
(product code: B948)
- 30g Pasta Vaniglia Tahiti La Preferita  
(product code: 04555C00I)
- 500g Whipped cream

### Bagna al Kirsch

- 250g Caster sugar
- 250g Water
- 125g Kirsch





Procedure

◆ 60% Dark Chocolate Bavarian Cream

For the custard

Combine the milk, cream and yolk and heat to 45°C.  
Add the Base Crema Pasticciera and emulsify with the immersion blender.

For the 60% dark chocolate Bavarian

Combine the Base Gelée +4 with the custard at 45°C and even out the structure.  
Add the melted chocolate in the microwave and emulsify.  
Lighten with glossy whipped cream.

Tip:

When preparing the chocolate Bavarian cream, keep the cream very shiny as it could overcrystallise after the addition of chocolate.

◆ Mascarpone Chantilly

Heat the first part of the cream together with the sugar and vanilla to 40°C.  
Pour the mixture into the Gelée +4 Base and emulsify.  
Pour over the mascarpone, add the second part of cold cream, emulsify with the immersion blender and leave in the refrigerator for 6 hours.  
Assemble and use in sac a poche.

◆ Tahiti Vanilla Bavarian Cream

For the custard

Combine the milk, cream and yolk and heat to 45°C.  
Add the Custard Base and emulsify with the immersion blender.

For the Tahiti Vanilla Bavarian Cream

Add the Base Gelée +4 to the custard at 45°C and mix.  
Add the vanilla paste, mix and lighten with the shiny whipped cream with the help of a spatula.

◆ Kirsch soak

Create a syrup with water and sugar, cool and add the kirsch.

◆ Cocoa roll

Mix the water with Meringa Più and whisk adding the sugar.  
Whip the yolk with the honey, the second part of the sugar and hot water.  
Combine the two whipped masses by adding the sifted flour with the cocoa.  
Roll out and bake at 240/250°C for 4/5 minutes, cool quickly and sprinkle the sheets with caster sugar before overlapping.

Assembly order

- 1 Assemble in a steel frame
- 2 Cocoa biscuit with Kirsch soak
- 3 Chocolate Bavarian cream
- 4 Cocoa biscuit with Kirsch soak and blast chilling
- 5 Tahiti vanilla Bavarian cream and add the ripple irregularly
- 6 Cocoa biscuit with Kirsch soak and blast chilling

Finishing

- ◆ Portion by creating 12 cm x 3 cm rectangles
- ◆ Dress the mascarpone Chantilly
- ◆ Grated dark chocolate
- ◆ Amarena cherries in halves
- ◆ Silver leaves

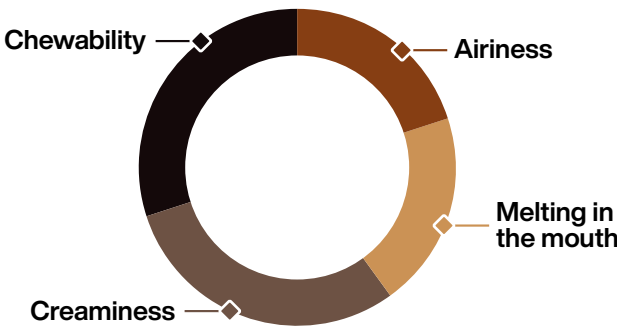
Different uses

- ◆ You can use the same layering to create a classic cake or single-portion

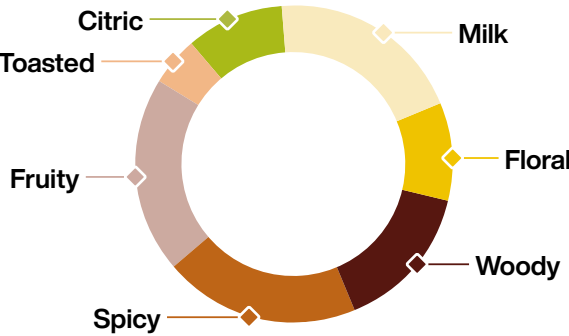
Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

Structure Indicators



Aromatic indicators





11.

# PAVLOVA ALLE FRAGOLE



## Difficulty:



## Dessert composition:

- ◆ Oven-dried white meringue shell
- ◆ Strawberry Jelly compote
- ◆ Madagascar Vanilla Namelaka

## Ingredients

### Dried meringue for shells

- 220g Water
- 90g Base Meringa Comprital  
(product code: B951)
- 185g Caster sugar
- 20g Pasta Vaniglia Giubileo Madagascar  
(product code: PC636PB)
- 250g Icing sugar

### Jellied strawberry compote

- 860g Strawberry Puree
- 55g Caster sugar
- 85g Base Dessert Comprital  
(product code: B950)
- 150g Fresh diced strawberry

### Vanilla Namelaka

- 240g Cream
- 35g Comprital Gelée +4 Base  
(product code: B948)
- 30g Giubileo Vaniglia Madagascar Paste  
(product code: PC636PB)
- 280g White chocolate
- 415g Cream

## Procedure

### ◆ Dried meringue for shells

Combine the water, Pasta Vaniglia and Base Meringa in cold. Mix, heat in microwave at 40°C, stirring occasionally. Whip in the planetary mixer until cool, adding the caster sugar in 2-3 times. Finish with the icing sugar, stirring gently. Dress on the back of a hemisphere mould and dry in an oven at 90°C for 2-3 hours with the valve open.

### ◆ Vanilla Namelaka

Heat the first part of the cream to 45°C. Mix with Base Gelée +4 and white chocolate. Add the second part of cream and emulsify. Stabilise in the refrigerator for 6-8 hours and assemble in the planetary mixer with the leaf.

### Tip:

Care must be taken when assembling the chantilly as excessive fat crystallisation can lead to a non-smooth and poor silky result.

### ◆ Jellied strawberry compote

Heat half the puree to 45°C. Add the Base Dessert, sugar and mix. Complete with the remaining strawberry puree and mix. Add the diced strawberry, mix and stabilise.



Assembly order

- 1 Strawberry compote
- 2 Vanilla Namelaka



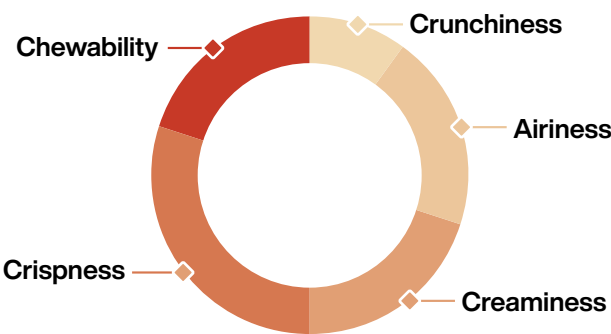
Finishing

- ◆ Fresh jellied strawberries
- ◆ Strawberry Crispy

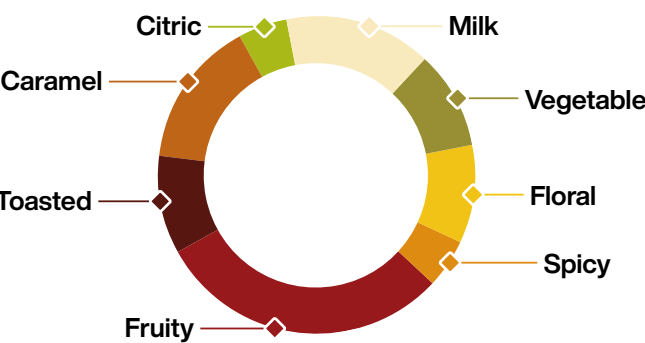
Tips for storage and tasting

- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days

Structure Indicators



Aromatic indicators



CASSIS



Difficulty:



Dessert composition:

- ◆ Corn flakes brittle and puffed rice
- ◆ Strawberry Bavarian
- ◆ Creamy Cassis Gelée
- ◆ La Glassa Neutra Comprital
- ◆ Swiss chasing meringue



Ingredients

Cornflakes brittle and puffed rice

- 180g Pasta Mandorla
- 30g Cocoa butter
- 90g White chocolate
- 120g Cornflakes and puffed rice

Creamy Cassis Gelée

- 810g Cassis Puree
- 155g Water
- 60g Caster sugar
- 85g Base Dessert Comprital (product code: B950)

Cassis meringue

- 250g Cassis puree
- 100g Water
- 115g Base Meringa Comprital (product code: B951)
- 535g Caster sugar

Strawberry Bavarian cream

For the custard

- 370g Milk
- 370g Cream
- 145g Pasteurised Egg Yolk
- 115g Base Crema Pasticciera Comprital (product code: B952)

For the strawberry Bavarian cream

- 440g Fruit puree
- 170g Custard
- 95g Comprital Gelée +4 Base (product code: B948)
- 300g Whipped cream



Procedure

◆ Cornflakes brittle and puffed rice

Melt the chocolate and cocoa butter.  
Combine the remaining ingredients and stir.  
Spread on baking tray with baking paper or silpat and allow to crystallise.

◆ Creamy Cassis Gelée

Heat half the amount of puree to 45°C.  
Add the Base Dessert, sugar and mix.  
Complete with the remaining cassis puree and mix.  
Stabilise.

◆ Cassis meringue

Combine all ingredients when cold and mix.  
Heat in microwave at 60°C, mixing occasionally.  
Whip in planetary mixer until cool.

◆ Strawberry Bavarian Cream

For the custard

Combine the milk, cream and yolk and heat to 45°C.  
Add the Base Crema Pasticciera and emulsify with the immersion blender.

Strawberry Bavarian Cream

Blend the Base Gelée +4 Comprital into the custard at 45°C.  
Complete by alternating the puree and the glossy whipped cream.

Assembly order

- 1 Cassis Gelée and stabilise
- 2 Cornflakes brittle and puffed rice
- 3 Strawberry Bavarian Cream

Finishing

- ◆ Cassis meringue
- ◆ Edible flowers

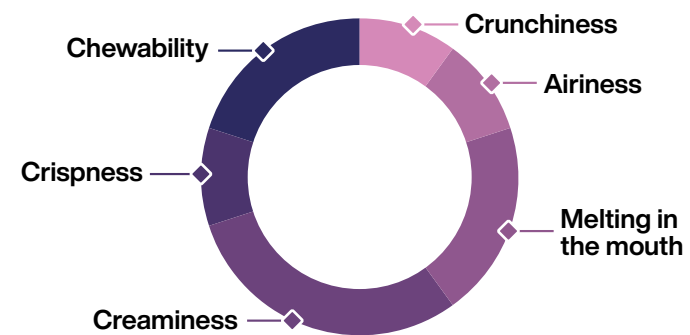
Tip:  
Caramelise the surface of the dressed meringue to improve and extend its durability.

Tips for storage and tasting

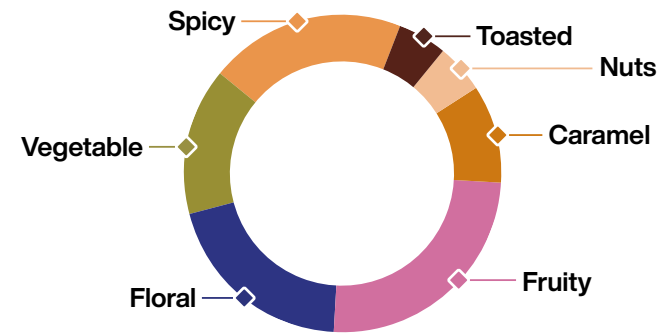
- ◆ The product can be blast chilled and stored at -18°C and thawed in refrigerator within a time frame appropriate to the size of the finished product.
- ◆ Eat the product at +6/+7°C
- ◆ Shelf life in the refrigerator: 3 days



## Structure Indicators



## Aromatic indicators



# Riccardo Magni

A Pastry Chef with more than 20 years of experience in the industry, he began his journey alongside his father Paolo, alternating work in the laboratory with intense training under the guidance of great professionals.

He attended prestigious schools, such as Ecole Lenotre and Bellouet Conseil in France, and Richemont in Lucerne, Switzerland. Through these experiences, he has acquired a solid background and worked in highly prestigious settings, both nationally and internationally.

Over the years, he has collaborated with important pastry realities in Italy and abroad and has been the protagonist of numerous publications in the main magazines of the sector. He currently serves as a consultant and lecturer, collaborating with leading companies and in the field of training.

His career path has evolved from pastry chef to consultant, engaging in international projects in various areas of pastry, from the Mediterranean to Asia, from Europe to Arab countries. He is involved in project development, publications, educational activities and demonstrations.

In 2015, he was part of Team Switzerland, a finalist at the Coupe du Monde de la Pâtisserie in Lyon, where he achieved an excellent second place in the entremet glacé presentation.

*Riccardo Magni*





# Quick pastry

A line of ingredients for those who want to make quality, contemporary and safe desserts. Designed to simplify daily work, save time, optimize costs and tackle even the most complex processes with confidence.

# Alphabetum



The descriptions of aroma, structure and sensory characteristics are the result of an innovative, high-quality and precise approach: Alphabetum by Athenaeum Comprital.

A structured system that helps to accurately identify and enhance every single product, emphasising the peculiarities.



Alphabetum

COMPRITAL

Product Code	Product and Description	Form	Dose	Kg	Pcs	Flavor	H/C					
B949	<b>BASE GELÉE -18</b> A mixture of sugars and cold gelatine, perfect to create gels for cakes, semifreddos and gelato with ripples and fruit purées.	Powder	8-10%	1	10	Neutral	H			•	•	
B950	<b>BASE DESSERT</b> Powdered product with a clean label ideal for making classic desserts with a smooth and creamy texture such as panna cotta, crema catalana, puddings and creamy inserts.	Powder	100g/L	1	10	Neutral	H			•	•	
B948	<b>BASE GELÉE +4</b> Powdered product with gelling and stabilising function. Perfect for making mousses, Bavarian creams, panna cotta, fruit inserts and aspics.	Powder	130 / 150g/L	1	10	Milk	Dissolve the product in 35-40°C water			•	•	
B953	<b>BASE CREMA AL MASCARPONE</b> Powdered product for creating a temperature-stable mascarpone cream. Combined with other positive pastry products it is ideal for making classic desserts such as tiramisu and cheesecake.	Powder	180g/L of cream - 15% of total mixture	1	10	Mascarpone	C			•		
B952	<b>BASE CREMA PASTICCIERA</b> An ideal powder product for making custard quickly and easily. Also excellent for making egg yolk-based preparations such as creams, custards, Bavarian creams and parfaits.	Powder	300g/L	1	10	Milk	H/C			•		
B951	<b>BASE MERINGA</b> Ideal for egg white-based products, such as meringues for semifreddos, baking meringues, dacquoise and macaron.	Powder	400g/L	1	10	Neutral	H/C			•	•	•

## Reference and code list

◆ <b>Base Dessert Comprital</b>	B950
◆ <b>Base Gelée +4 Comprital</b>	B948
◆ <b>Base Crema al Mascarpone Comprital</b> <i>(mascarpone cheese cream)</i>	B953
◆ <b>Base Crema Pasticciera Comprital</b>	B952
◆ <b>Base Meringa Comprital</b> <i>(egg white in powder for meringue)</i>	B951
◆ <b>Topping al Caramel Comprital</b> <i>(caramel - burnt sugar / brulee)</i>	PC315
◆ <b>Pasta Pistacchio Verde di Bronte DOP Color Comprital</b> <i>(pure pistachio from Bronte certified paste)</i>	PC624PB
◆ <b>La Glassa Neutra Comprital</b> <i>(neutral glaze)</i>	PC748
◆ <b>La Glassa Caramel al Butter Salato Comprital</b> <i>(salted caramel glaze)</i>	PC759
◆ <b>La Glassa Frutti di Bosco Comprital</b> <i>(raspberries, blackberries, blueberries and strawberries glaze)</i>	PC817
◆ <b>La Glassa Gianduia Crock Comprital</b> <i>(gianduia with hazelnuts glaze)</i>	PC796
◆ <b>Pasta Caffè del Nonno Giubileo Comprital</b> <i>(natural dark coffee paste)</i>	PC626PB
◆ <b>Pasta Vaniglia Giubileo Madagascar Comprital</b> <i>(Madagascar vanilla paste)</i>	PC636PB
◆ <b>Pasta Vaniglia Tahiti La Preferita</b> <i>(Tahitian vanilla paste)</i>	04555C00I
◆ <b>Pasta Nocciola Anniversario La Preferita</b> <i>(hazelnut paste)</i>	09000A50B
◆ <b>Pasta Pistacchio 1957 La Preferita</b> <i>(100% pure pistachio paste)</i>	04165A50B
◆ <b>Pralinato Nocciola La Preferita</b> <i>(hazelnut praline)</i>	05000B00B
◆ <b>Mandorle Pralinate La Preferita</b> <i>(pralinated almonds)</i>	02590C00G
◆ <b>Pasta Mandorla 1957 La Preferita</b> <i>(100% pure almond paste)</i>	04401A50B

Find out more about Quick Pastry







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