

HAZELNUT ZUCOTTO

This is the cake that started it all for us at Gelato Messina. Inspired by my mother, Carla, this was her most popular cake, which she cooked for our family gatherings. She made it without gelato, just using different-flavoured creams. Taking inspiration from her recipe, I have adapted the cake using our most traditional Italian gelato flavours, hazelnut and gianduia. I'm glad most of you have never seen the original version we made - but over the years we have continued to recreate it, eventually coming up with the most understated but, without question, the most elegant of our cakes.

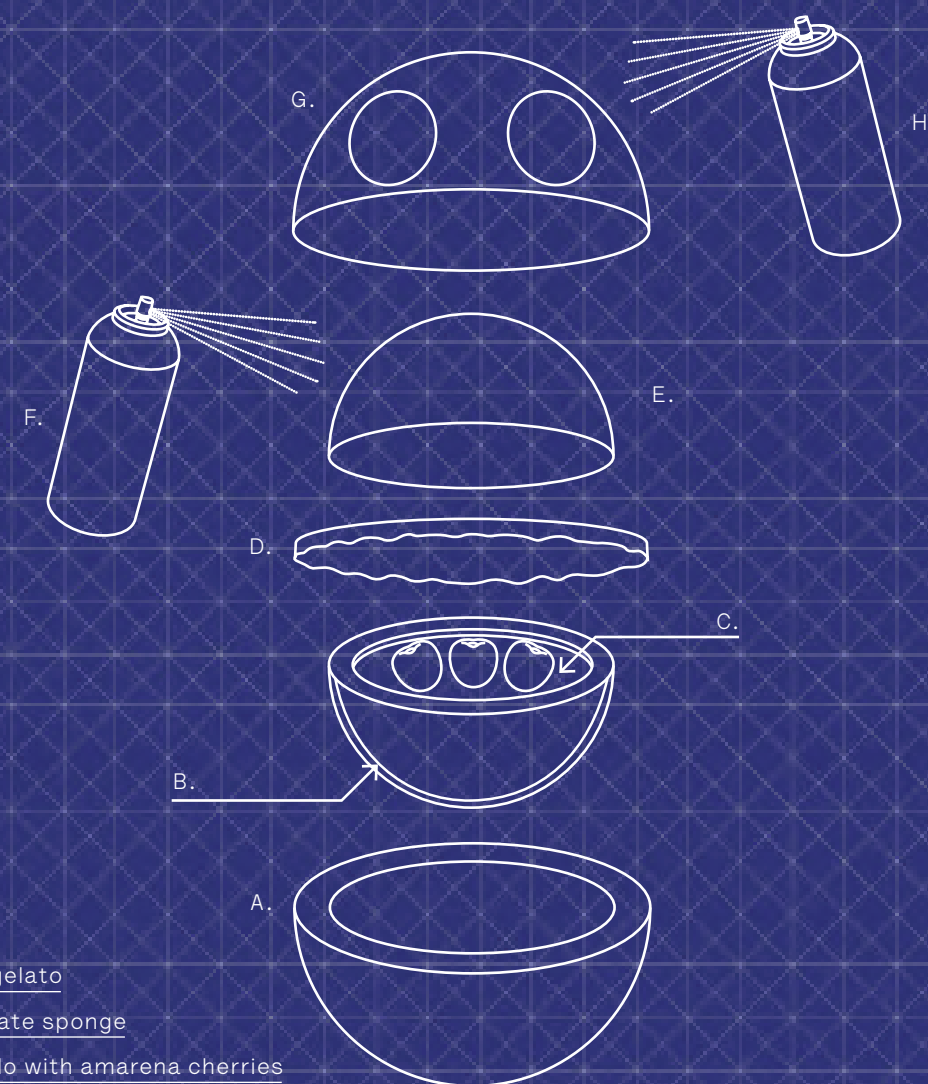




THE CREATIVE DEPARTMENT: Cakes

RECIPE NO. 103

Black Forest



- A. Dark chocolate gelato
- B. Flourless chocolate sponge
- C. Kirsch semifreddo with amarena cherries
- D. Chocolate crackle disc
- E. Cherry sorbet
- F. Red ganache spray
- G. Dark chocolate shell
- H. Dark chocolate spray







THE ROYALE WITH CHEESE

The hamburger made famous by Vincent Vega in the movie *Pulp Fiction*. This thing really looks and feels like a real hamburger and you eat it the same way. As the 'cheese' melts and runs down your chin, and the raspberry 'ketchup' and passionfruit 'mustard' drip down your face, it does play with your mind, as it's hard to believe you're actually eating a dessert.



