



## CHESTNUT GEM

WINTERWONDERLAND 2021 SPECIAL RECIPE.

### CRUMBLE BASE

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#### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 120
UNREFINED CANE SUGAR	g 80
ALL-PURPOSE FLOUR	g 200
ALMOND FLOUR	g 80
PRALINE AMANDE NOISETTE	g 220
SINFONIA CIOCCOLATO BIANCO 33%	g 140

#### PREPARATION

In a stand mixer fitted with paddle, mix the butter cutted into cubes with sugar, flour and almonds until obtaining a "crumbled" dough. Bake at 160°C for about 15-20 minutes.

Melt chocolate and combine it with PRALINE AMANDE NOISETTE.

Pour the mixture over the crumble and create a layer of about the same dimension of the cake.

### ALMOND ROLLÉ

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#### INGREDIENTS

EGGS	g 240
IRCA GENOISE	g 200
AVOLETTA	g 100
UNSALTED BUTTER 82% FAT	g 30
TANGERINE ZEST	g 6

#### PREPARATION

Beat the eggs with IRCA GENOISE in a stand mixer fitted whit whisk for at least 10-12 minutes at medium-high speed.

Combine AVOLETTA and keep whipping gently, then add little by little the melted butter whipping at low speed.

Place in a stamp of 16cm diameter a layer of 8mm and bake at 180°C for about 12 minutes.

Let it cool, unmould and combine it with the crumble base.

## CHESTNUT MOUSSE

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### INGREDIENTS

CHESTNUT PASTE	g 125
CHESTNUT PURÉE	g 75
CHESTNUT CREAM	g 200

### PREPARATION

Mix the paste with the chestnut purée until obtaining a homogeneous texture.

Combine the cream and keep blending.

Place in a pastry bag and store in the fridge.

## MILK CHOCOLATE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 50
WATER	g 130
MINUETTO FONDENTE MADAGASCAR 72%	g 200
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 30
WATER	g 30

### PREPARATION

Melt chocolate at 45°C and combine it with the liquid ingredients (1), bring it to 20°C and blend until obtaining a fluid ganache.

Whip the cream (2) with LILLY and water (2) until reaching a soft texture, then gently add the ganache (25-30°C).

Pour the mixture in a stamp of 16 cm in diameter and 1 cm in height.

## TANGERINE COMPOTE

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### INGREDIENTS

FRUTTIDOR ARANCIA	g 300
LILLY NEUTRO	g 100
WATER	g 50
TANGERINE PUREE	g 200

### PREPARATION

Mix hot water with LILLY NEUTRO, then add FRUTTIDOR and mandarin purée.

Pour about 8mm layer of the mixture in moulds of 16 cm in diameter.

Freeze.

## CHESTNUT CHANTILLY

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 150
SINFONIA CIOCCOLATO BIANCO 33%	g 200
CHESTNUT PURÉE	g 300
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 50
WATER	g 50

### PREPARATION

Bring the cream to a boil (1) and pour it over the chocolate. Emulsify until obtaining a glossy ganache.

Combine chestnuts purée and emulsify.

Rehydrate LILLY NEUTRO with water and add it to the liquid cream (2), emulsify with the ganache.

Store in the fridge at 4°C for a night.

Whip in a planetary at medium speed until obtaining a foamy texture.

## TANGERINE GLAZE

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### INGREDIENTS

MIRROR MANDARINO	To Taste
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### PREPARATION

Heat at 40-45°C.

### FINAL COMPOSITION

#### INSERT:

Make the insert using a layer of crumble on the base, then the rollè, a layer of chestnut mousse, one of chocolate mousse and lastly another layer of chestnut mousse.

Place in the blast chiller.

#### CAKE:

Place the frozen tangerine compote in the center of the 20cm silicone mould (smooth side downward).

Half-fill it with whipped chantilly trying to spread equally.

Place the insert, cover and freeze.

Glaze while still frozen with tangerine glaze.

Decorate using DOBLA decorations.