

CHESTNUT MERINGUE

MERINGUE DISCS

INGREDIENTS		PREPARATION
EGG WHITES	g 500	mix the egg white at room temperature until it starts to foam slightly, then add the granulated sugar in
CASTER SUGAR	g 500	at least 3 times, together with the powdered egg white.
CONFECTIONER'S SUGAR	g 500	Once you have obtained a whipped mixture, add the icing sugar sifted in 3 times with a marisa.
- EGG WHITE POWDER	g 25	Form discs on parchment paper and bake at 80 degrees until the meringue is completely dry. (the
		method varies according to the oven and the chosen temperature)
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COCOA BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE CHOC	g 250	Whip all the ingredients together for 8/10 minutes in a planetary mixer at medium/high speed.
EGGS	g 300	Arrange 500g/600g of dough per tray on trays lined with parchment paper and bake at 200 degrees
HONEY	g 25	in a convection oven for a few minutes, remove from the oven and preserve humidity by keeping it
		covered.



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BLUEBERRY JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR MIRTILLO	g 250	Mix hot water with neutral lilly, add blueberry fruit (slightly heated if necessary). Optionally blend with
LILLY NEUTRO	g 40	an immersion blender
WATER	g 40	Pour into an insert mold and place a disk of cocoa bisque on top, blast chill

CHESTNUT MOUSSE

INGREDIENTS	PREPARATION
WATER g 100	Mix lilly with warm water and add the chestnut cream, then incorporate the semi-whipped cream.
LILLY NEUTRO g 100	
CHESTNUT SPREAD g 400	
LIQUID CREAM g 500	

WHITE CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
WATER	g 100	Mix the water and MIRROR NEUTRAL and bring to a slight boil. Add the chocolate and mix with an
SINFONIA CIOCCOLATO BIANCO	g 270	immersion mixer. Leave to crystallize in the refrigerator for at least 4 hours. To use, heat the mixture
MIRROR NEUTRAL	g 300	to 35°C and glaze mousses or Bavarian creams at a temperature of -18/-20°C.

FINAL COMPOSITION

Spread a light layer of tempered dark chocolate on one side of each meringue disc.

Inside a steel ring with a diameter corresponding to the disk of meringue previously prepared, and a height of 5cm / 6cm, place the first disk with the part covered in chocolate facing upwards.

Pour a layer of chestnut mousse, insert the insert with the bisque facing down, cover with another light layer of chestnut mousse, finally the second meringue disc with the side without chocolate upwards.

Reach the ring level with a very light layer of mousse, blast chill, glaze and decorate





RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

