CHRISTMAS DELIGHT

CHOCOLATE CAKE

g 100 Mix well and then add the remaining sugar+egg white mixture. MINUETTO FONDENTE MADAGASCAR 72%	INGREDIENTS		PREPARATION
EGG YOLK MINUETTO FONDENTE MADAGASCAR 72% UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C Mix well and then add the remaining sugar+egg white mixture. 4 Lastly add the flour. Bake at 170°C in a rectangular mould for 35 minutes.	EGG WHITES	g 200	Add the sugar to the egg whites.
MINUETTO FONDENTE MADAGASCAR 72% UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C g 220 Lastly add the flour. g 210 Bake at 170°C in a rectangular mould for 35 minutes.	CASTER SUGAR	g 110	Add the yolks to the chocolate and butter, then add a bit of the sugar+egg whites mixture
UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C g 110 Bake at 170°C in a rectangular mould for 35 minutes.	EGG YOLK	g 100	Mix well and then add the remaining sugar+egg white mixture.
UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C g 110 Bake at 170°C in a rectangular mould for 35 minutes.	MINUETTO FONDENTE MADAGASCAR 72%	g 220	Lastly add the flour.
•	UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C	g 110	•
ALL-PORPOSE PLOUR 9 55	ALL-PURPOSE FLOUR	g 35	
	ODUNOUS CADANEL ODEAN		
	CRUNCHY CARAMEL CREAM		

INGREDIENTS

To Taste PRALIN DELICRISP CARAMEL FLEUR DE SEL

MANGO FILLING

INGREDIENTS

FRUTTIDOR MANGO To Taste



CRAQUELIN

INGREDIENTS		PREPARATION
ALL-PURPOSE FLOUR AVOLETTA	g 130 g 80	Mix the butter in a planetary mixer fitted with paddle, then add flour, AVOLETTA and sugar previously mixed together.
RAW SUGAR	g 40	Continue mixing until obtained a dough similar to shortcrust pastry.
UNSALTED BUTTER 82% FAT	g 155	Spread the mixture between two silicone paper to 3mm thickness and then put it in a blast chiller
		for 30 minutes.
		Cut some discs using a dough cutter, then place them over the bignè before baking them.

PATE A CHOUX

INGREDIENTS		PREPARATION
DELI CHOUX	g 250	Warm up the water at 50-55°C then pour it in a planetary mixer fitted with paddle. Add
WATER	g 400	DELICHOUX and mix for 15 minutes at medium-max speed.
		Let the dough rest for 10 minutes, then, using a pastry bag with plain nozzle, pipe it on silicone
		micro perforated pad.
		Place a disc of craquelin over the bignè, then bake at 190°C vent close for 10 minutes, then at
		175°C for 15 minutes in the deck oven, vent open.

HAZELNUT MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 12	Bring the milk to a boil, then add LILLY NEUTRO.
MILK 3.5% FAT	g 85	Pour gently the hot mixture over PRALINE NOISETTE, then mix using a hand blender.
PRALINE NOISETTE	g 225	Let it cool down to 38°C and lastly add the semi-whipped cream.
LIQUID CREAM 35% FAT - SEMI-WHIPPED	g 500	



MILK CHOCOLATE CREAM

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 100	Bring the milk to a boil, then add LILLY NEUTRO.
LILLY NEUTRO	g 18	Pour gently the hot mixture over the melted chocolate. Make a good emulsion using a spatula.
MINUETTO LATTE SANTO DOMINGO 38%	g 180	Use a hand blender to emulsify.
LIQUID CREAM 35% FAT	g 200	Add cold cream and mix again.
		Let it rest in the fridge.

DARK CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
MIRROR EXTRA DARK CHOCOLATE	g 500	Warm up at 45/50°C.

CRUNCHY CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 350	Warm up CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM CRUNCHY.
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	g 150	



HAZELNUT CHANTILLY

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 125	Heat up the milk with the inverted sugar then pour gradually the hot mixture over the melted
PASTA NOCCIOLA	g 60	chocolate and PASTA NOCCIOLA.
ZUCCHERO INVERTITO	g 5	Use a hand blender to get a perfect emulsion.
SINFONIA CIOCCOLATO BIANCO 33%	g 170	Let it rest in fridge overnight (or at least 8 hours).
LIQUID CREAM 35% FAT	g 300	Whip to smooth consistency.

FINAL COMPOSITION

Spread over the chocolate cake a thin layer of crunchy caramel cream and then an abundant layer of mango filling.

Spread a 3-4cm layer of hazelnut mousse, then glaze the base using the crunchy chocolate glaze and the top using the chocolate glaze.

Fill the bignè with the milk chocolate cream and then glaze them using the chocolate glaze.

Spread the hazelnut chantilly along the central part of the dessert, then place the glazed bignè on the sides.

Decorate with Dobla: PINE TWIG, CHRISTMAS BAUBLE MARBLED, SANTA BELT BUCKLE MINI, WINTER TREE, REINDEER, MERRY CHIRSTMAS SEAL

