

# **HALLOWEEN MUMMY**

# WINTERWONDERLAND 2021 SPECIAL RECIPE.

## **ALMOND BISCUIT**

| INGREDIENTS                      |       | PREPARATION   |  |
|----------------------------------|-------|---|--|
| EGGS                             | g 600 | Beat eggs and IRCA GENOISE in a stand mixer fitted with whisk for 10-12 minutes at medium-            |  |
| IRCA GENOISE                     | g 500 | high speed.   |  |
| ALMOND FLOUR                     | g 150 | Pour melted butter little by little and keep whipping at medium speed.                                |  |
| UNSALTED BUTTER 82% FAT - MELTED | g 75  | Combine almond flour and whip at low speed.   |  |
|                                  |       | Place the whipped mixture on a tray covered with parchment paper (about 0,5 centimeter high).         |  |
|                                  |       | Bake shortly in the oven with closed valves at 200-220°C.   |  |
|                                  |       | Take it out of the oven and let it cool for a couple of minutes and then cover it with plastic papers |  |
|                                  |       | to avoid exsiccation and place in the fridge until use.   |  |
|                                  |       | to avoid exsiccation and place in the inage until use.  |  |

#### **COFFEE SYRUP**

| INGREDIENTS    |       | PREPARATION   |
|----------------|-------|---|
| WATER          | g 200 | Heat water and coffee at 60°C.                          |
| CASTER SUGAR   | g 50  | Combine with sugar and mix. Add liquor and let it cool. |
| COFFEE         | g 100 |   |
| COFFEE LIQUEUR | g 30  |   |



## **COFFEE CREAM**

| INGREDIENTS             |       | PREPARATION   |
|-------------------------|-------|---|
| TOP MERINGUE            | g 500 | Whip TOP MERINGUE with water (warm or at room temperature). Once the cream will be thick, |
| WATER                   | g 250 | gradually combine softened butter and continue whipping for a few minutes.                |
| UNSALTED BUTTER 82% FAT | g 500 | Aromatize with JOYCAFFÉ GRANGUSTO.  |
| JOYCAFFE' GRANGUSTO     | g 20  |   |

## **CHOCOLATE GANACHE**

| INGREDIENTS                            |       | PREPARATION   |
|--|-------|---|
| LIQUID CREAM 35% FAT                   | g 100 | Heat cream and milk at 65°C.                                |
| MILK 3.5% FAT                          | g 100 | Pour it into melted chocolate and mix with softened butter. |
| SINFONIA CIOCCOLATO EXTRA FONDENTE 56% | g 200 |   |
| UNSALTED BUTTER 82% FAT - SOFTENED     | g 40  |   |
|  |       |   |

## COCOA JELLY

| INGREDIENTS                            |       | PREPARATION  |
|--|-------|--|
| WATER                                  | g 150 | Combine water and MIRROR NEUTRO and bring it to a gentle boil. |
| SINFONIA CIOCCOLATO EXTRA FONDENTE 56% | g 300 | Add chocolate and mix with an immersion blender.               |
| MIRROR NEUTRAL                         | g 300 | Let it crystalize in the fridge for at least 4 hours.          |



#### FINAL COMPOSITION

| Fill the mixture in stamps with | this specific shape (or in | n a squared stamp so it w | rill be possible to cut the cake | in the desiderd shape) |
|---------------------------------|----------------------------|---------------------------|----------------------------------|------------------------|
|                                 |                            |                           |                                  |                        |

Build the cake as follow:

- Biscuit soaked in syrup.
- Coffee cream
- Wet biscuit
- Ganache
- Wet biscuit

At the end, place a thin layer of coffee cream.

Place into the blast chiller and then glaze with mirror glaze warmed up at 35-40°C.

Decorate with DOBLA Chocolate Mummy.

