

INEVITABLY TOGETHER

MODERN MOUSSE GLAZED WITH SPIDER WEB EFFECT

DIFFICULTY LEVEL B B B







HAZELNUT ROLLÈ

| INGREDIENTS | | PREPARATION |
|----------------------------|-------|--|
| IRCA GENOISE | g 500 | Whip all the ingredients, except for GRANELLA DI NOCCIOLE, in a planetary mixer with a whisk |
| EGGS - AT ROOM TEMPERATURE | g 600 | attachment for 10 minutes at high speed. |
| GRANELLA DI NOCCIOLA | g 150 | Spread the whipped mixture into a 0.5-cm layer onto parchment paper, sprinkle with GRANELLA DI |
| HONEY | g 50 | NOCCIOLE, then bake at 210°C for 8 minutes (closed valve). |

CRÈME BRÛLÉE INSERT

| INGREDIENTS | | PREPARATION |
|----------------------|-------|---|
| CREME BRULEE | g 70 | Combine all the ingredients and bring to a gentle boil. |
| MILK 3.5% FAT | g 250 | Pour in the silicone mould for inserts and freeze. |
| LIQUID CREAM 35% FAT | g 200 | |



CRUNCHY INSERT

| INGREDIENTS | | PREPARATION |
|--|-------|--|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL - HEATED TO 30°C | g 200 | Spread PRALIN DELICRISP in a thin layer between two sheets of parchment paper. |
| | | Refrigerate for 1 hour. |
| | | When cold, use a steel ring to cut into discs having the same diameter as that of the crème brûlée |
| | | insert. |
| | | Store in the freezer until you need to use them. |

HAZELNUT MOUSSE

| INGREDIENTS | | PREPARATION |
|----------------------------|--------|--|
| LILLY NEUTRO | g 200 | In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with water and |
| JOYPASTE NOCCIOLA PIEMONTE | g 150 | LILLY. |
| WATER | g 200 | Combine to the flavouring paste until you obtain a soft mousse. |
| LIQUID CREAM 35% FAT | a 1000 | |

COATING AND DECORATION

INGREDIENTS

| MIRROR EXTRA DARK CHOCOLATE - HEATED TO 55°C | To Taste |
|--|----------|
| MIRROR CIOCCOLATO BIANCO - HEATED TO 60°C | To Taste |

FINAL COMPOSITION

Half-fill the silicone mold for cakes with the hazelnut mousse.

Place the insert of crème brûlée, cover with the crunchy insert and spread a veil of mousse.

Close the cake with a disc of rollè and put in the blast chiller.



Wait for the dessert to be completely frozen, then remove from mold.

Frost with MIRROR EXTRADARK, then use a spatula "soiled" with some MIRROR EXTRA WHITE to smooth the glazed surface.

Place onto a plate and decorate as you like most.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

To create a perfect "spider web" effect it is essential to abide by the glaze temperatures specified in the recipe.

