



CANDY CHRISTMAS TREE

RECIPE TO MAKE 9 CAKES

DIFFICULTY LEVEL



HAZELNUT AND CHOCOLATE FINANCIER

INGREDIENTS

DELINOISETTE
ALL-PURPOSE FLOUR
VIGOR BAKING
CORNSTARCH
EGG WHITES
UNSALTED BUTTER 82% FAT
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

g 700
g 70
g 5
g 40
g 520
g 110
g 210

PREPARATION

- Mix the dry ingredients
- Add the egg whites and hand mix
- Add the butter and chocolate melted in the microwave
- Pour into a 60x40 cm baking pan with baking paper and level the mixture well
- Bake for 15 minutes at 160-170°C, it is possible to cook it directly in the mold shaped as a Christmas tree
- Let it cool and cut it with the mold of a Christmas tree

COCONUT AND CHOCOLATE CRUNCHY STUFF

INGREDIENTS

PRALIN DELICRISP COCONTY

g 700

PREPARATION

- Slightly heat the product and spread it into two sheets of baking paper thus obtaining a height of about 1 millimeter
- Put it in the fridge for at least 15 minutes
- Peel off the surface baking paper and cut with the mold shaped as a Christmas tree and store in the freezer

MANGO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 550
WATER	g 250
LILLY NEUTRO	g 90
FRUTTIDOR MANGO	g 400

PREPARATION

- Semi whip the cream in the planetary mixer
- Mix the water with LILLY NEUTRO and FRUTTIDOR MANGO previously smoothed with a blender
- Add the cream to the mixture in two-three moments, mixing slightly

SPONGE CAKE

INGREDIENTS

IRCA GENOISE	g 420
EGGS	g 380

PREPARATION

- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed
- Place the whipped dough in a 60x40 pan with baking paper
- Bake at 180-190 ° C for 10-12 minutes, it is possible to cook it directly in the mold shaped as a Christmas tree
- Let it cool and cut it with a mold shaped as a Christmas tree

WHITE CHOCOLATE AND COCONUT MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 330
WATER - (1)	g 100
LIQUID CREAM 35% FAT - (1)	g 65
JOYGELATO COCCO	g 60
LIQUID CREAM 35% FAT - (2)	g 400
WATER - (2)	g 80
LILLY NEUTRO	g 80

PREPARATION

- Melt at 45° the chocolate and add it to the water (1), to the liquid cream and to JOYGELATO COCCO mixing it until you get a soft and homogeneous ganache
- Whip aside the cream (2), water (2) and LILLY NEUTRO in the planetary mixer until you get a soft texture
- Incorporate the whipped cream to the ganache in two moments, mixing it gently.

FINAL COMPOSITION

- start to assembly the cake with a first layer of hazelnut and chocolate financier
- spread a very thin layer of hazelnut and coconut mousse that will allow to stick the crunchy to the coconut
- pour the mango mousse with the pastry bag by making spikes with the smooth nozzle n. 10
- place a layer of classic sponge cake and moisten it slightly with a fruit syrup
- pour the white hazelnut and coconut mousse all over the entire surface of the cake, using a pastry bag with a curly nozzle.
- complete with DOBLA decorations: 3 Candy Cane, 3 Golden Crumble and Curls Green Dobra