



## CARAMEL PEAR CHESTNUT

MODERN MOUSSE WITH AN AUTUMN TASTE.

DIFFICULTY LEVEL



### CARAMEL SPONGE

#### INGREDIENTS

SUGAR  
LIQUID CREAM 35% FAT  
UNSALTED BUTTER 82% FAT  
EGGS  
TYPE 00 WHITE FLOUR  
VIGOR BAKING  
SALT

g 310  
g 380  
g 80  
g 240  
g 240  
g 4.5  
g 2

#### PREPARATION

Prepare the caramel by bringing the sugar to 185 ° C.  
Meanwhile, add the butter to the cream and bring to the boil.  
Pour the hot mixture directly onto the caramel.  
Cool it at 35 ° C, add the eggs and salt and whisk lightly.  
Add the sifted flour with the VIGOR BAKING and mix with a silicone spatula.  
Cool it down and remove from the mold. Cut circles of the diameter of the silicone mold.

### CARAMEL FILLING

#### INGREDIENTS

TOFFEE D'OR CARAMEL

g 60

#### PREPARATION

Pipe the TOFFE D'OR onto the caramel sponge and freeze.

## PEAR FILLING

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### INGREDIENTS

FRUTTIDOR PERA	g 600
WATER	g 150
LILLY NEUTRO	g 150

### PREPARATION

Dissolve LILLY NEUTRAL in the water.  
Mix with FRUTTIDOR PERA and pour into the silicone mold for inserts.  
Place in a blast chiller until completely hardened.  
Remove from the silicone mold.

## PEAR MOUSSE

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### INGREDIENTS

PEAR PURÉE	g 500
GLUCOSIO	g 50
LILLY NEUTRO	g 30
WATER	g 30
SINFONIA CIOCCOLATO BIANCO	g 380
LIQUID CREAM 35% FAT	g 950

## CHESTNUT AND MILK CHOCOLATE CREAM

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### INGREDIENTS

LIQUID CREAM 35% FAT - BOILING	g 250
LILLY NEUTRO	g 12
WATER	g 12
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 180
FRUIT PURÉE - CHESTUNTS	g 200

### PREPARATION

Mix the cream, water and LILLY.  
Pour over the chocolate and emulsify with an immersion blender.  
Add to the chestnut puree and emulsify.  
Pour into silicone molds and freeze.

## GLAZE

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### INGREDIENTS

MIRROR TOFFEE - HEATED AT 45°C

To Taste

### FINAL COMPOSITION

Unmould the mousse and glaze it with MIRROR.

Place the sprayed chestnut and milk chocolate cream on the surface.

Decorate with DOBLA CHOCOLATE VANILLA POD and CHESTNUT.