



CHRISTMAS TREE 2021 EDITION

BATCH FOR 9 CAKES.

DIFFICULTY LEVEL



BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC

g 600

WATER

g 175

UNSALTED BUTTER 82% FAT - MELTED

g 175

PREPARATION

Mix IRCA BROWNIE and water in a planetary mixer with paddle for 4 minutes, add the butter and mix for another 2 minutes.

Spread on 60x40 parchment paper and bake in a fan oven at 180 ° C for 10/12 min.
Once cold cut with the christmas tree shaped cutter.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL - WARMED AT 30°C

g 700

PREPARATION

Spread the PRALIN DELICRISP between two baking paper sheets at a height of 2 millimeters.
Chill in the refrigerator for at least 15 minutes.

Once cold cut with the christmas tree shaped cutter and store in the freezer.

WHIPPED MILK CHOCOLATE GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - BOILING FOR THE GANACHE

g 255

MINUETTO LATTE SANTO DOMINGO 38%

g 345

LIQUID CREAM 35% FAT - COLD

g 600

PREPARATION

Emulsify cream and chocolate to obtain a ganche.

While emulsifying, add the cold cream.

Store in the refrigerator for at least 3 hours.

Whip at medium-low speed until obtained a foamy consistency .

VICTORIA SPONGE CAKE

INGREDIENTS

IRCA GENOISE
EGGS - AT ROOM TEMPERATURE
UNSALTED BUTTER 82% FAT - SOFT

g 500
g 300
g 200

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed.
Spread on 60x40 parchment paper and bake in a fan oven at 180 ° C for 10/12 min.
Once cold cut with the christmas tree shaped cutter.

NOCCIOLATO BIANCO NAMELAKA

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO
FULL-FAT MILK (3,5% FAT)
GLUCOSIO
LIQUID CREAM 35% FAT
LILLY NEUTRO

g 550
g 400
g 15
g 320
g 65

PREPARATION

Heat the milk with the glucose at 60 ° C.
Pour over the LILLY NEUTRO and the chocolate and emulsify with an immersion mixer.
While emulsifying, add the cold cream.
Cover with cling film and refrigerate for at least 4 hours.
Whip in a planetary mixer at medium speed with a whisk until obtained a soft consistency.

FINAL COMPOSITION

Place the crunchy insert over the brownie base.

Pipe the whipped ganache on the crunchy surface making small tufts.

Place the victoria sponge layer and decorate the surface with the namelaka.

Finish with RED CRUMBLE, SILVER STAR and MERRY CHRISTMAS SEAL DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF