



AUTUMN

CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC

g 1000

EGGS

g 1000

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes.

Spread the dough on a baking tray covered with baking paper, to a thickness of 1 centimeter.

Bake at 180°C for about 15 minutes.

SALTED CARAMEL CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

Slightly heat the product in a microwave oven.

Spread a thin layer on the cooled baked biscuit.

CARAMEL AND CINNAMON CREMOUX

INGREDIENTS

CASTER SUGAR

g 140

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 10

CINNAMON POWDER

g 1

LIQUID CREAM 35% FAT

g 490

EGG YOLK

g 120

LILLY NEUTRO

g 30

PREPARATION

Cook sugar without any liquid to obtain a blond caramel.

Add vanilla and cinnamon, and stop cooking while adding boiling cream.

Cook for 2 minutes, remove from heat and pour on the egg yolks, mix with a hand mixer and obtain a crème anglaise.

Add Lilly Neutro and keep on mixing.

Pour in a half-sphere mould to create the insert and freeze it.

MILK CHOCOLATE MOUSSE

INGREDIENTS

CREME ANGLAISE	g 300
SINFONIA CIOCCOLATO LATTE 38%	g 460
LILLY NEUTRO	g 15
LIQUID CREAM 35% FAT	g 450

PREPARATION

Heat the crème anglaise at 80°C, add the melted chocolate and mix with a hand mixer.
Add the cream, half-whipped with Lilly, in two times.

TOFFEE GLAZE

INGREDIENTS

MIRROR TOFFEE	To Taste
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PREPARATION

Heat at 50-55°C

FINAL COMPOSITION

- From each sheet of crunchy biscuit, cut discs of a proper to fit at the bottom of the half-sphere silicon mould
- Fill half the mould with the milk chocolate mousse
- Put the caramel and cinnamon creamy (cremoso?) in the centre
- Place a disc of salted caramel crunchy insert, then put the chocolate biscuit on top
- Place in the batch freezer until complete hardening
- Unmould and glaze with Mirror Toffe, previously heated at 50-55°C
- Decorate the surface with Dobra's Maple Leaf (77078) and Acorn (77080) and put some finely chopped roasted hazelnut on the edges.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER