



## THE CHRISTMAS CROWN

### HAZELNUT CRAQUELIN

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#### INGREDIENTS

ALL-PURPOSE FLOUR	g 130
DELINOISETTE	g 80
RAW SUGAR	g 140
UNSALTED BUTTER 82% FAT	g 150

#### PREPARATION

Soften the butter in a mixer then insert the flour, DELINOISETTE and sugar previously mixed.

Mix until you get a mass similar to shortcrust pastry.

Put between two sheets of silicone paper and spread at 2mm then put to cool in blast chiller for 1/2 hour approximately.

Cut out, with the help of a coppapasta, the disks to be placed on each individual puffs before cooking

### CHOUX PASTRY

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#### INGREDIENTS

DELI CHOUX	g 500
WATER	g 720

#### PREPARATION

Mix at medium speed DELI CHOUX with hot water (50-55 C) in a planetary mixer with leaf for 10-15 minutes and in any case until the dough is smooth and free of lumps.

Let the dough rest for about 10 minutes and with a sac a few and smooth vent dressare, on a baking sheet with baking paper, balls of puff pastry with a diameter of 4-5 cm., joining one after the atra, forming a circle (crown).

Apply the craquelin disc and bake at 200-220 °C in plate ovens or at 170-190 °C in ventilated ovens with initially closed valve.

## RASPBERRY JELLIED

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### INGREDIENTS

WATER	g 100
LILLY NEUTRO	g 100
FRUTTIDOR LAMPONE	g 400

### PREPARATION

Mix the warm water with LILLY NEUTRO, then add FRUTTIDOR LAMPONE.  
Pour into a mold for 1/2 ball inserts with a diameter of 3-4cm, one for each ball of the crown.  
Freeze in the blast chiller.

## GIANDUJA NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
RENO CONCERTO GIANDUIA LATTE 27%	g 350
LIQUID CREAM	g 200
LILLY NEUTRO	g 40

### PREPARATION

Heat the milk with the glucose to 60°C.  
Add the chocolate, and continuing to mix.  
Add the cold cream gently while continuing to mix.  
Cover with contact film and refrigerate for at least 4 hours.  
Mount in planetary at medium speed with whisk until you get the necessary consistency (about 1 minute)

### FINAL COMPOSITION

Cut the crown in half horizontally.

Using a Sac-a-poche with a large star nozzle, fill it with a light layer of Namelaka, then two fine turns (diameter 6mm) of CHOCOCREAM CRUNCHY CACAO & NOCCIOLE.

Lay a 1/2 sphere still frozen in each portion (ball) and then finish with the Namelaka arranged in large clumps in corrispondenza of each of the cupcakes.

Close with the lid.

Sprinkle with Snow White and decorate with DOBLA decorations

77733 PINE TWING

77786 WHITE STAR 3D

77858 TRUFFLE SHELL XMAS

