



CHRISTMAS DELIGHT

CHOCOLATE CAKE

INGREDIENTS

| | |
|---|-------|
| EGG WHITES | g 200 |
| CASTER SUGAR | g 110 |
| EGG YOLK | g 100 |
| MINUETTO FONDENTE MADAGASCAR 72% | g 220 |
| UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C | g 110 |
| ALL-PURPOSE FLOUR | g 35 |

PREPARATION

- Add the sugar to the egg whites.
- Add the yolks to the chocolate and butter, then add a bit of the sugar+egg whites mixture.
- Mix well and then add the remaining sugar+egg white mixture.
- Lastly add the flour.
- Bake at 170°C in a rectangular mould for 35 minutes.

CRUNCHY CARAMEL CREAM

INGREDIENTS

| | |
|---------------------------------------|----------|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------------|----------|

MANGO FILLING

INGREDIENTS

| | |
|-----------------|----------|
| FRUTTIDOR MANGO | To Taste |
|-----------------|----------|

CRAQUELIN

INGREDIENTS

| | |
|-------------------------|-------|
| ALL-PURPOSE FLOUR | g 130 |
| AVOLETTA | g 80 |
| RAW SUGAR | g 40 |
| UNSALTED BUTTER 82% FAT | g 155 |

PREPARATION

Mix the butter in a planetary mixer fitted with paddle, then add flour, AVOLETTA and sugar previously mixed together.

Continue mixing until obtained a dough similar to shortcrust pastry.

Spread the mixture between two silicone paper to 3mm thickness and then put it in a blast chiller for 30 minutes.

Cut some discs using a dough cutter, then place them over the bignè before baking them.

PATE A CHOUX

INGREDIENTS

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|------------|-------|
| DELI CHOUX | g 250 |
| WATER | g 400 |

PREPARATION

Warm up the water at 50-55°C then pour it in a planetary mixer fitted with paddle. Add DELICHOUX and mix for 15 minutes at medium-max speed.

Let the dough rest for 10 minutes, then, using a pastry bag with plain nozzle, pipe it on silicone micro perforated pad.

Place a disc of craquelin over the bignè, then bake at 190°C vent close for 10 minutes, then at 175°C for 15 minutes in the deck oven, vent open.

HAZELNUT MOUSSE

INGREDIENTS

| | |
|-------------------------------------|-------|
| LILLY NEUTRO | g 12 |
| MILK 3.5% FAT | g 85 |
| PRALINE NOISETTE | g 225 |
| LIQUID CREAM 35% FAT - SEMI-WHIPPED | g 500 |

PREPARATION

Bring the milk to a boil, then add LILLY NEUTRO.

Pour gently the hot mixture over PRALINE NOISETTE, then mix using a hand blender.

Let it cool down to 38°C and lastly add the semi-whipped cream.

MILK CHOCOLATE CREAM

INGREDIENTS

MILK 3.5% FAT
LILLY NEUTRO
MINUETTO LATTE SANTO DOMINGO 38%
LIQUID CREAM 35% FAT

g 100
g 18
g 180
g 200

PREPARATION

Bring the milk to a boil, then add LILLY NEUTRO.
Pour gently the hot mixture over the melted chocolate. Make a good emulsion using a spatula.
Use a hand blender to emulsify.
Add cold cream and mix again.
Let it rest in the fridge.

DARK CHOCOLATE GLAZE

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

g 500

PREPARATION

Warm up at 45/50°C.

CRUNCHY CHOCOLATE GLAZE

INGREDIENTS

CHOCOSMART CIOCCOLATO
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

g 350
g 150

PREPARATION

Warm up CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM CRUNCHY.

INGREDIENTS

MILK 3.5% FAT

PASTA NOCCIOLA

ZUCCHERO INVERTITO

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

g 125

g 60

g 5

g 170

g 300

PREPARATION

Heat up the milk with the inverted sugar then pour gradually the hot mixture over the melted chocolate and PASTA NOCCIOLA.

Use a hand blender to get a perfect emulsion.

Let it rest in fridge overnight (or at least 8 hours).

Whip to smooth consistency.

FINAL COMPOSITION

Spread over the chocolate cake a thin layer of crunchy caramel cream and then an abundant layer of mango filling.

Spread a 3-4cm layer of hazelnut mousse, then glaze the base using the crunchy chocolate glaze and the top using the chocolate glaze.

Fill the bignè with the milk chocolate cream and then glaze them using the chocolate glaze.

Spread the hazelnut chantilly along the central part of the dessert, then place the glazed bignè on the sides.

Decorate with Dobra: PINE TWIG, CHRISTMAS BAUBLE MARBLED, SANTA BELT BUCKLE MINI, WINTER TREE, REINDEER, MERRY CHRISTMAS SEAL