



CHRISTMAS TREAT

ORANGE BISCUIT

INGREDIENTS

IRCA GENOISE

g 500

EGGS

g 600

CANDIED ORANGE PASTE

g 160

PREPARATION

Whisk in medium speed planetary: IRCA GENOISE and eggs, for at least 8-10 minutes. Add the orange paste gently.

Spread on baking trays with baking paper, laying a layer 5 mm high.

Sprinkle with sliced almonds and bake in the oven at 200-220 season C. for a few minutes.

As soon as it is cooled down, keep covered with plastic sheeting.

BLACK CHERRIES AND CHOCOLATE CREAM

INGREDIENTS

LIQUID CREAM

g 100

FULL-FAT MILK (3,5% FAT)

g 100

EGG YOLK

g 40

CASTER SUGAR

g 10

SINFONIA CIOCCOLATO BIANCO

g 150

LILLY NEUTRO

g 20

FRUTTIDOR CILIEGIA ROSSA

g 300

PREPARATION

Bring cream and milk to a boil, meanwhile add yolk and sugar.

Add the cream yolk and milk mixture, and cook at 82 °C.

Combine LILLY NEUTRO, SINFONIA CIOCCOLATO BIANCO and the lukewarm FRUTTIDOR CILIEGIA, and mix everything.

Pour into the silicone inserts molds.

PISTACHIO MOUSSE

INGREDIENTS

LIQUID CREAM	g 500
WATER	g 100
LILLY NEUTRO	g 100
JOYPASTE PISTACCHIO PURA	g 75

PREPARATION

Whip cream with water and Lilly NeuTRO, keeping it soft.

Gently combine the Joypaste.

BLACK CHERRIES JELLY

INGREDIENTS

WATER	g 50
FRUTTIDOR CILIEGIA ROSSA	g 100
RIFLEX POWDER NEUTRAL	g 30

PREPARATION

Bring water to a boil, add Fruttidor and mix,

Heat to 90 °C. add Riflex and mix.

Pour into a rectangular silicone or steel mold, maintaining a thickness of 3mm.

Cool down at a positive temperature.

FINAL COMPOSITION

Fill the molds to 1/2 and then add the still frozen cream.

Fill with other mousse and close with the biscuit cut slightly smaller than the mold. put it in the blast chiller in order to extract.

Spray with a mixture of white chocolate, cocoa butter and white coloring.

Place the cherry jelly and decorate with DOBLA decorations

77851 Curvy bow