



GIANDUIA ENTREMET

CLASSIC SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

g 1000

g 350

g 150

PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter and bake at 165C ° for 12-15min.

SWISS ROLL

INGREDIENTS

IRCA GENOISE CHOC

EGGS

ZUCCHERO INVERTITO

g 1000

g 1200

g 100

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.

Put 600g of dough in 60x40 tray

Bake it at 190°C for 7/8 min.

Then cut it into 16cm diameter discs.

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

Spread the product, using a rolling pin, between two sheets of baking paper at a height of 3mm.

Refrigerate it for at least 15 minutes and then cut it into 16cm diameter discs.

Store in the freezer until ready to assemble.

MANGO INSERT

INGREDIENTS

FRUTTIDOR MANGO

g 200

LILLY NEUTRO

g 60

WATER - WARM

g 100

PREPARATION

Mix the water with the LILLY NEUTRO.

Add the FRUTTIDOR MANGO and emulsify with a blender.

Pour 130g of Mango jelly into the 16 cm diameter insert and freeze it.

Place the crunchy insert of PRALIN DELICRISP TROPICAL on top of the layer of mango jelly and freeze it.

GIANDUIA FONDENTE BAVAROISE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 450

EGG YOLK

g 40

CASTER SUGAR

g 25

LIQUID CREAM 35% FAT - 1

g 150

LIQUID CREAM 35% FAT - 2

g 450

LILLY NEUTRO

g 15

PREPARATION

Melt the chocolate.

Prepare the custard: mix the egg yolks with the sugar, add the milk and cream (1), cook until the mixture reaches 82-84°C

Add the SINFONIA GIANDUIA FONDENTE and mix with the immersion blender and let it cool to a temperature of about 35°C

Whip the cream (2) (with the possible addition of LILLY NEUTRO)

Add the well-whipped cream to the chocolate custard, it is recommended to add it in three times, mixing delicately.

MIRROR GLAZE

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE

To Taste

PREPARATION

Melt at 45/50°C and use it.

FINAL COMPOSITION

Half fill the 18cm diameter silicone mold with the SINFONIA GIANDUIA FONDENTE bavaroise.

Place the double insert of mango jelly with SWISS ROLL layer.

Veil with a thin layer of white chocolate bavaroise and finish with the crunchy layer.

Chill until completely frozen.

Unmould the cake and glaze it with the chocolate glazing.

Place the cake over the baked shortcrust pastry and decorate it