



HALLOWEEN MUMMY

WINTERWONDERLAND 2021 SPECIAL RECIPE.

ALMOND BISCUIT

INGREDIENTS

EGGS
IRCA GENOISE
ALMOND FLOUR
UNSALTED BUTTER 82% FAT - MELTED

g 600
g 500
g 150
g 75

PREPARATION

Beat eggs and IRCA GENOISE in a stand mixer fitted with whisk for 10-12 minutes at medium-high speed.

Pour melted butter little by little and keep whipping at medium speed.

Combine almond flour and whip at low speed.

Place the whipped mixture on a tray covered with parchment paper (about 0,5 centimeter high).

Bake shortly in the oven with closed valves at 200-220°C.

Take it out of the oven and let it cool for a couple of minutes and then cover it with plastic papers to avoid exsiccation and place in the fridge until use.

COFFEE SYRUP

INGREDIENTS

WATER
CASTER SUGAR
COFFEE
COFFEE LIQUEUR

g 200
g 50
g 100
g 30

PREPARATION

Heat water and coffee at 60°C.

Combine with sugar and mix. Add liquor and let it cool.

COFFEE CREAM

INGREDIENTS

| | |
|-------------------------|-------|
| TOP MERINGUE | g 500 |
| WATER | g 250 |
| UNSALTED BUTTER 82% FAT | g 500 |
| JOYCAFFE' GRANGUSTO | g 20 |

PREPARATION

Whip TOP MERINGUE with water (warm or at room temperature). Once the cream will be thick, gradually combine softened butter and continue whipping for a few minutes.

Aromatize with JOYCAFFÉ GRANGUSTO.

CHOCOLATE GANACHE

INGREDIENTS

| | |
|------------------------------------|-------|
| LIQUID CREAM 35% FAT | g 100 |
| MILK 3.5% FAT | g 100 |
| SINFONIA CIOCCOLATO FONDENTE 56% | g 200 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 40 |

PREPARATION

Heat cream and milk at 65°C.

Pour it into melted chocolate and mix with softened butter.

COCOA JELLY

INGREDIENTS

| | |
|----------------------------------|-------|
| WATER | g 150 |
| SINFONIA CIOCCOLATO FONDENTE 56% | g 300 |
| MIRROR NEUTRAL | g 300 |

PREPARATION

Combine water and MIRROR NEUTRO and bring it to a gentle boil.

Add chocolate and mix with an immersion blender.

Let it crystalize in the fridge for at least 4 hours.

FINAL COMPOSITION

Fill the mixture in stamps with this specific shape (or in a squared stamp so it will be possible to cut the cake in the desired shape)

Build the cake as follow:

- Biscuit soaked in syrup.
- Coffee cream
- Wet biscuit
- Ganache
- Wet biscuit

At the end, place a thin layer of coffee cream.

Place into the blast chiller and then glaze with mirror glaze warmed up at 35-40°C.

Decorate with DOBLA Chocolate Mummy.