



## INEVITABLY TOGETHER

### MODERN MOUSSE GLAZED WITH SPIDER WEB EFFECT

DIFFICULTY LEVEL



#### HAZELNUT ROLLÉ

##### INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

GRANELLA DI NOCCIOLA

HONEY

g 500

g 600

g 150

g 50

##### PREPARATION

Whip all the ingredients, except for GRANELLA DI NOCCIOLE, in a planetary mixer with a whisk attachment for 10 minutes at high speed.

Spread the whipped mixture into a 0.5-cm layer onto parchment paper, sprinkle with GRANELLA DI NOCCIOLE, then bake at 210°C for 8 minutes (closed valve).

#### CRÈME BRÛLÉE INSERT

##### INGREDIENTS

CREME BRULEE

MILK 3.5% FAT

LIQUID CREAM 35% FAT

g 70

g 250

g 200

##### PREPARATION

Combine all the ingredients and bring to a gentle boil.

Pour in the silicone mould for inserts and freeze.

## CRUNCHY INSERT

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL - HEATED TO 30°C g 200

### PREPARATION

Spread PRALIN DELICRISP in a thin layer between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, use a steel ring to cut into discs having the same diameter as that of the crème brûlée insert.

Store in the freezer until you need to use them.

## HAZELNUT MOUSSE

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### INGREDIENTS

LILLY NEUTRO g 200

JOYPASTE NOCCIOLA PIEMONTE g 150

WATER g 200

LIQUID CREAM 35% FAT g 1000

### PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with water and LILLY.

Combine to the flavouring paste until you obtain a soft mousse.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE - HEATED TO 55°C To Taste

MIRROR CIOCCOLATO BIANCO - HEATED TO 60°C To Taste

### FINAL COMPOSITION

Half-fill the silicone mold for cakes with the hazelnut mousse.

Place the insert of crème brûlée, cover with the crunchy insert and spread a veil of mousse.

Close the cake with a disc of rollè and put in the blast chiller.

Wait for the dessert to be completely frozen, then remove from mold.

Frost with MIRROR EXTRADARK, then use a spatula "soiled" with some MIRROR EXTRA WHITE to smooth the glazed surface.

Place onto a plate and decorate as you like most.



### **RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

#### **AMBASSADOR'S TIPS**

To create a perfect "spider web" effect it is essential to abide by the glaze temperatures specified in the recipe.