



SNOWMAN

ALMOND SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
EGGS
UNSALTED BUTTER 82% FAT
AVOLETTA

g 700
g 115
g 185
g 150

PREPARATION

Mix all ingredients in planetary with the leaf.
Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 millimeters and put in the refrigerator to rest.
form discs of diameter 7 cm. and lay them on trays with micro-perforated mats.
Bake in a ventilated oven at 160 °C for about 10-13 minutes with the valve open.

ALMOND BISCUIT

INGREDIENTS

IRCA GENOISE
EGGS
JOYPASTE MANDORLA TOSTATA
ALMOND FLAKES

g 500
g 600
g 50
To Taste

PREPARATION

Assemble in planetary at medium speed: Irca Genoise and eggs, for at least 8-10 minutes.
Combine with the Joypaste and finish whipping.
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°C. for a few minutes.
As soon as it is cooled down, keep it covered with plastic sheets.

BERRIES JELLY

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO	g 200
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

Lightly blend Fruttidor, add warm water and Lilly Neutro to the latter and mix.
Fill moulds for insert with the shape of a 1/2 sphere it a diameter of 4cm.
Put it in a blast chiller and unmold.

CREAMY MOUSSE WITH CHESTNUTS

INGREDIENTS

WATER	g 100
LILLY NEUTRO	g 400
LIQUID CREAM	g 100
	g 500

PREPARATION

Mix warm water with Lilly Neutro and then the chestnut puree.
Gently combine the semi-whipped cream.

FINAL COMPOSITION

Keeping the "Snowman Coupole" in their plastic box, fill them to 1/2 with mousse.

Insert the gel still frozen.

Cover with another mousse and close with a disc of almond Biscuit, the diameter of 5cm.

Cool positively and serve the dome, on the pastry disk.

Decorate with Dobra.

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