



## SNOWMAN

### ALMOND SHORTCRUST PASTRY

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#### 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

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#### 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

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### 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

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### 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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