



## THE THREE COLORS OF CHRISTMAS

### 2021 WINTER WONDERLAND SPECIAL RECIPE

#### CRUNCHY ALMOND BOTTOM

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##### INGREDIENTS

JOYPASTE MANDORLA TOSTATA	g 225
RENO CONCERTO BIANCO 31,50%	g 60
DELICRISP	g 140
FLEUR DE SEL	g 2
CHOPPED ROASTED ALMONDS	g 20

##### PREPARATION

Melt the chocolate, add the almond pasta to the almond and mix adding the other ingredients.

Spread a thin layer (4mm) between two sheets of parchment paper and break down in negative, then cut out the discs to be used as bottom of the cake.

Store in freezer.

#### ALMOND DACQUOISE

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##### INGREDIENTS

AVOLETTA	g 400
EGG WHITES	g 250
CASTER SUGAR	g 60
ALL-PURPOSE FLOUR	g 100

##### PREPARATION

Dry mix DELINOISETTE and flour.

Beat the egg white with the granulated sugar until stiff and add the "dry" ingredients, mixing gently.

Form the discs with the help of a sac-à-poche with smooth nozzle on a baking sheet with baking paper (slightly larger than the size of the insert of the single portion, as if they were macarons).

Cook at 180 ° C for about 10-12 minutes.

Once cooked and let cool, they will be copulated to the exact diameter of the insert.

## THREE FRUITS CREAM

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### INGREDIENTS

FRUTTIDOR MIRTILLO	g 200
PEAR PURÉE	g 200
COCONUT MILK	g 70
LILLY NEUTRO	g 70
GRATED COCONUT / COCONUT FLOUR	g 20

### PREPARATION

Dissolve the LILLY NEUTRO in the slightly warm coconut milk, add the FRUTTIDOR and the pear puree. Mix and add the grated coconut.

Pour into the moulds inserts (cylinders 2 cm smaller than the single portion) and fill for about 1.5 cm.

Close with the Dacquoise disc and abate in negative.

## NOISETTE WHIPPED MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 150
SINFONIA NOCCIOLATO BIANCO	g 280
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 50
WATER	g 50

### PREPARATION

Bring the cream to boil (1) and pour over the chocolate, emulsify until you get a shiny ganache.

Rehydrate LILLY NEUTRAL with water and add it to the liquid cream (2), then emulsify with the ganache.

Put in the refrigerator at 4°C for one night.

Mount in a medium-speed planetarium until a foamy consistency is obtained.

## GREEN COVERING

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### INGREDIENTS

JOYCOUVERTURE PISTACCHIO	g 500
FOOD COLOURANT	To Taste

### PREPARATION

Dissolve the JOYCOUVERTURE at 30°C, keeping it always mixed.

Add the fat-soluble color (better liquid in oil) until you reach a beautiful green color.

## FINAL COMPOSITION

Fill at 1/2, the single-portion cylinder mold, with the mousse mounted.

Put in the frozen insert, pushing to make sure there are no air bubbles.

Close with mousse and crispy disc, put in a blast chiller to abate in negative.

With a 30° C covering, quickly cover the single portions still frozen.

Decorate the top with small tufts of mousse and pieces of Dacquoise.