



# AUTUMN

👤 Advanced level



**RECIPE CREATED BY:**  
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Pasticciere e Gelatiere

## CHOCOLATE BISCUIT

IRCA GENOISE CHOC  
eggs

1000g  
1000g

Whip all the ingredients in a planetary mixer for 10-12 minutes.  
Spread the dough on a baking tray covered with baking paper, to a thickness of 1 centimeter.  
Bake at 180°C for about 15 minutes.

## SALTED CARAMEL CRUNCHY INSERT

PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb

Slightly heat the product in a microwave oven.  
Spread a thin layer on the cooled baked biscuit.

## CARAMEL AND CINNAMON CREMOUX

caster sugar  
JOYPASTE VANIGLIA  
MADAGASCAR/BOURBON  
cinnamon powder  
liquid cream 35% fat  
egg yolk  
LILLY NEUTRO

140g  
10g  
1g  
490g  
120g  
30g

Cook sugar without any liquid to obtain a blond caramel.  
Add vanilla and cinnamon, and stop cooking while adding boiling cream.  
Cook for 2 minutes, remove from heat and pour on the egg yolks, mix with a hand mixer and obtain a crème anglaise.  
Add Lilly Neutro and keep on mixing.  
Pour in a half-sphere mould to create the insert and freeze it.



**Extraordinary  
made simple.**

## MILK CHOCOLATE MOUSSE

creme anglaise  
SINFONIA CIOCCOLATO LATTE 38%  
LILLY NEUTRO  
liquid cream 35% fat

300g  
460g  
15g  
450g

Heat the crème anglaise at 80°C, add the melted chocolate and mix with a hand mixer.  
Add the cream, half-whipped with Lilly, in two times.

## TOFFEE GLAZE

MIRROR TOFFEE

qb

Heat at 50-55°C

## FINAL COMPOSITION

- From each sheet of crunchy biscuit, cut discs of a proper to fit at the bottom of the half-sphere silicon mould
- Fill half the mould with the milk chocolate mousse
- Put the caramel and cinnamon creamy (cremoso?) in the centre
- Place a disc of salted caramel crunchy insert, then put the chocolate biscuit on top
- Place in the batch freezer until complete hardening
- Unmould and glaze with Mirror Toffe, previously heated at 50-55°C
- Decorate the surface with Dobra's Maple Leaf (77078) and Acorn (77080) and put some finely chopped roasted hazelnut on the edges.



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