

AUTUMN

Advanced level



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

CHOCOLATE BISCUIT

IRCA GENOISE CHOC	1000g
eggs	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	140g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	10g
cinnamon powder	1g
liquid cream 35% fat	490g
egg yolk	120g
LILLY NEUTRO	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.

MILK CHOCOLATE MOUSSE

creme anglaise	300g
SINFONIA CIOCCOLATO LATTE 38%	460g
LILLY NEUTRO	15g
liquid cream 35% fat	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.

irca GROUP
Extraordinary made simple.

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 Dobla's Maple Leaf (77078) and Acorn (77080) and put some finely chopped roasted hazelnut on the edges.