



INSPIRATION TO THE TWO CARAMELS

chef Advanced level

FINANCIER ALMOND AND TANGERIN

INGREDIENTS

AVOLETTA

VIGOR BAKING

white bread flour

cornstarch

egg whites

unsalted butter 82% fat

PROFUMI D'ITALIA MANDARINO TARDIVO DI

CIACULLI

PREPARATION

- 550g Mix all the powdered ingredients by hand with a whisk.
4g Add the egg whites and then the melted butter mixed with Profumi d'Italia
50g Mandarino Tardivo di Ciaculli, continue to mix until you obtain a
50g homogeneous mixture.
370g pour into a 60cmx40cm pan and cook at 180°C for 10 minutes.
120g
115g

CREAMY WITH LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

egg yolk

gelatin powder or sheets 200 bloom

water

milk

liquid cream

PROFUMI D'ITALIA MANDARINO TARDIVO DI

CIACULLI

PREPARATION

- 200g Rehydrate the gelatin with water, melt it in the microwave and cool it. (being
50g a very small amount it is possible, if you use the sheets and not the powder,
5g to dissolve in water and squeeze well)
25g Mix the yolk with the hot milk and cream and bring everything to 80-85°C
125g (higher temperatures could lead to egg coagulation).
125g add the gelatin and the chocolate, mixing with an immersion mixer.
add PERFUMES OF ITALY LATE MANDARIN OF CIACULLI .
50g Pour 10 grams each into mini-cylinder insert moulds.
place a disk of Mandarin Financier on each crème
drop in temperature.

TANGERIN JELLY

INGREDIENTS

tangerine puree

LILLY NEUTRO

PREPARATION

125g Heat the puree and mix with neutral lilly

25g pour 10g for each mini cylinder insert mold and blast chill

CRUNCHY CARAMEL BASE

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

qb Spread a thin layer of Pralin delicrisp caramel fleur de sel, cool and cup

CARAMEL GLAZE

INGREDIENTS

water

gelatin powder or sheets 200 bloom

water

sugar

GLUCOSIO

skim condensed milk

SINFONIA CARAMEL ORO

PREPARATION

132g Bring water, sugar and glucose to 103 degrees.

22g Add the rehydrated gelatin with the corresponding water, the condensed

150g milk and the chocolate

300g Cool overnight and glaze at 37 degrees.

300g

200g

250g

CARAMEL MOUSSE

INGREDIENTS

SINFONIA CARAMEL ORO

liquid cream

water

liquid cream

LILLY NEUTRO

water

PREPARATION

200g Melt the chocolate at 45°C.

40g -Cool the liquids (1) to about 20°C

60g -Add the chocolate and mix well with a whisk or immersion mixer creating a

240g fluid ganache.

50g - Separately whip the cream (2) with LILLY NEUTRO and water (2).

50g - Add the cream to the ganache (which should have a temperature of 25-

30°C) in two batches and mix delicately with a whisk or rubber spatula

depending on the consistency you want to obtain.

N.B. - it is possible to add salt in the recipe (about 0.2%) to enhance the taste of the caramel.

Final composition

Pour a small part of mousse into the silicone mould, place the first insert of mandarin jelly, pour another part of mousse, the second insert of cremoso and financier, finish with a disk of pralin delicrisp caramel fleur de sel.

proceed in the same way also for the mignon silicone, but with a single insert consisting of the mandarin financier wrapped in the mousse. temperature drop.

melt the caramel glaze at 35/38 degrees, and glaze the single portion at -20°C, spray the mignon with orange cocoa butter instead. place the mignon on top of the glazed mousse and decorate with DOBLA Dark White Small Rosettes