



INSPIRATION TO THE TWO CARMELS

👤 Advanced level



RECIPE CREATED BY:

Davide Lista
 Pastry Chef

FINANCIER ALMOND AND TANGERIN

AVOLETTA

VIGOR BAKING

white bread flour

cornstarch

egg whites

unsalted butter 82% fat

PROFUMI D'ITALIA MANDARINO

TARDIVO DI CIACULLI

550g

4g

50g

50g

370g

120g

115g

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter mixed with Profumi d'Italia Mandarino Tardivo di Ciaculli, continue to mix until you obtain a homogeneous mixture.

pour into a 60cmx40cm pan and cook at 180°C for 10 minutes.

CREAMY WITH LACTEE CARAMEL

RENO CONCERTO LACTEE CARAMEL

egg yolk

gelatin powder or sheets 200 bloom

water

milk

liquid cream

PROFUMI D'ITALIA MANDARINO

TARDIVO DI CIACULLI

200g

50g

5g

25g

125g

125g

50g

Rehydrate the gelatin with water, melt it in the microwave and cool it. (being a very small amount it is possible, if you use the sheets and not the powder, to dissolve in water and squeeze well)

Mix the yolk with the hot milk and cream and bring everything to 80-85°C (higher temperatures could lead to egg coagulation).

add the gelatin and the chocolate, mixing with an immersion mixer.

add PERFUMES OF ITALY LATE MANDARIN OF CIACULLI .

Pour 10 grams each into mini-cylinder insert moulds. place a disk of Mandarin Financier on each crème drop in temperature.

irca
GROUP

**Extraordinary
made simple.**

TANGERIN JELLY

tangerine puree
LILLY NEUTRO

125g
25g
Heat the puree and mix with neutral lilly
pour 10g for each mini cylinder insert mold and blast
chill

CRUNCHY CARAMEL BASE

PRALIN DELICRISP CARAMEL FLEUR DE
SEL

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

CARAMEL GLAZE

water
gelatin powder or sheets 200 bloom
water
sugar
GLUCOSIO
skim condensed milk
SINFONIA CARAMEL ORO

132g
22g
150g
300g
300g
200g
250g
Bring water, sugar and glucose to 103 degrees.
Add the rehydrated gelatin with the corresponding
water, the condensed milk and the chocolate
Cool overnight and glaze at 37 degrees.

CARAMEL MOUSSE

SINFONIA CARAMEL ORO
liquid cream
water
liquid cream
LILLY NEUTRO
water

200g
40g
60g
240g
50g
50g
Melt the chocolate at 45°C.
-Cool the liquids (1) to about 20°C
-Add the chocolate and mix well with a whisk or
immersion mixer creating a fluid ganache.
- Separately whip the cream (2) with LILLY NEUTRO
and water (2).
- 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.



Extraordinary
made simple.

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



Extraordinary
made simple.