



CARAMEL PEAR CHESTNUT

👤 Intermediate level

Modern mousse with an autumn taste.

CARAMEL SPONGE

sugar
liquid cream 35% fat
unsalted butter 82% fat
eggs
type 00 white flour
[VIGOR BAKING](#)
salt

310g
380g
80g
240g
240g
4.5g
2g

Prepare the caramel by bringing the sugar to 185 ° C. Meanwhile, add the butter to the cream and bring to the boil. Pour the hot mixture directly onto the caramel. Cool it at 35 ° C, add the eggs and salt and whisk lightly. Add the sifted flour with the [VIGOR BAKING](#) and mix with a silicone spatula. Cool it down and remove from the mold. Cut circles of the diameter of the silicone mold.

CARAMEL FILLING

[TOFFEE D'OR CARAMEL](#)

60g

Pipe the TOFFEE D'OR onto the caramel sponge and freeze.

PEAR FILLING

[FRUTTIDOR PERA](#)
water
[LILLY NEUTRO](#)

600g
150g
150g

Dissolve LILLY NEUTRAL in the water. Mix with FRUTTIDOR PERA and pour into the silicone mold for inserts. Place in a blast chiller until completely hardened. Remove from the silicone mold.

CHESTNUT AND MILK CHOCOLATE CREAM

liquid cream 35% fat - boiling	250g	Mix the cream, water and LILLY.
<u>LILLY NEUTRO</u>	12g	Pour over the chocolate and emulsify with an immersion blender.
water	12g	Add to the chestnut puree and emulsify.
MINUETTO LATTE SANTO DOMINGO		Pour into silicone molds and freeze.
38% - melted at 45°C	180g	
fruit purée - chestnuts	200g	

FINAL COMPOSITION

Unmould the mousse and glaze it with MIRROR.
Place the sprayed chestnut and milk chocolate cream on the surface.
Decorate with DOBLA CHOCOLATE VANILLA POD and CHESTNUT.



Extraordinary
made simple.