

CARAMEL PEAR CHESTNUT

Intermediate level

Modern mousse with an autumn taste.

CARAMEL SPONGE

sugar	310g	Prepare the caramel by bringing the sugar to 185 ° C.
liquid cream 35% fat	380g	Meanwhile, add the butter to the cream and bring to the boil.
unsalted butter 82% fat	80g	Pour the hot mixture directly onto the caramel.
eggs	240g	Cool it at 35 ° C, add the eggs and salt and whisk lightly.
type 00 white flour	240g	Add the sifted flour with the VIGOR BAKING and mix with a silicone spatula.
VIGOR BAKING	4.5g	Cool it down and remove from the mold. Cut circles of the diameter of the silicone mold.
salt	2g	

CARAMEL FILLING

TOFFEE D'OR CARAMEL	60g	Pipe the TOFFE D'OR onto the caramel sponge and freeze.

PEAR FILLING

FRUTTIDOR PERA	600g	Dissolve LILLY NEUTRAL in the water.
water	150g	Mix with FRUTTIDOR PERA and pour into the silicone mold for inserts.
LILLY NEUTRO	150g	Place in a blast chiller until completely hardened.
		Remove from the silicone mold.

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CHESTNUT AND MILK CHOCOLATE CREAM

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