



CHESTNUT MERINGUE

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

MERINGUE DISCS

egg whites
caster sugar
confectioner's sugar
- egg white powder

500g
500g
500g
25g

Mix the egg white at room temperature until it starts to foam slightly, then add the granulated sugar in at least 3 times, together with the powdered egg white. Once you have obtained a whipped mixture, add the icing sugar sifted in 3 times with a marisa. Form discs on parchment paper and bake at 80 degrees until the meringue is completely dry. (the method varies according to the oven and the chosen temperature)

COCOA BISCUIT

IRCA GENOISE CHOC
eggs
honey

250g
300g
25g

Whip all the ingredients together for 8/10 minutes in a planetary mixer at medium/high speed. Arrange 500g/600g of dough per tray on trays lined with parchment paper and bake at 200 degrees in a convection oven for a few minutes, remove from the oven and preserve humidity by keeping it covered.

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO
LILLY NEUTRO
water

250g
40g
40g

Mix hot water with neutral lilly, add blueberry fruit (slightly heated if necessary). Optionally blend with an immersion blender. Pour into an insert mold and place a disk of cocoa bisque on top, blast chill

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GROUP

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CHESTNUT MOUSSE

water	100g	Mix lilly with warm water and add the chestnut cream, then incorporate the semi-whipped cream.
<u>LILLY NEUTRO</u>	100g	
chestnut spread	400g	
liquid cream	500g	

WHITE CHOCOLATE GLAZE

water	100g	Mix the water and MIRROR NEUTRAL and bring to a slight boil. Add the chocolate and mix with an immersion mixer. Leave to crystallize in the refrigerator for at least 4 hours. To use, heat the mixture to 35°C and glaze mousses or Bavarian creams at a temperature of -18/-20°C.
SINFONIA CIOCCOLATO BIANCO	270g	
<u>MIRROR NEUTRAL</u>	300g	

FINAL COMPOSITION

Spread a light layer of tempered dark chocolate on one side of each meringue disc.

Inside a steel ring with a diameter corresponding to the disk of meringue previously prepared, and a height of 5cm / 6cm, place the first disk with the part covered in chocolate facing upwards.

Pour a layer of chestnut mousse, insert the insert with the bisque facing down, cover with another light layer of chestnut mousse, finally the second meringue disc with the side without chocolate upwards.

Reach the ring level with a very light layer of mousse, blast chill, glaze and decorate



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