

CHESTNUT MERINGUE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

MERINGUE DISCS

egg whites	500g	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.
caster sugar	500g	
confectioner's sugar	500g	
- egg white powder	25g	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	250g	Whip all the ingredients together for 8/10 minutes in a planetary mixer at medium/high speed.
eggs	300g	
honey	25g	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	250g	Mix hot water with neutral lilly, add blueberry fruit (slightly heated if necessary). Optionally blend with an immersion blender
LILLY NEUTRO	40g	
water	40g	Pour into an insert mold and place a disk of cocoa bisque on top, blast chill

irca GROUP

Extraordinary made simple.

CHESTNUT MOUSSE

water	100g	Mix lilly with warm water and add the chestnut cream, then incorporate the semi-whipped cream.
LILLY NEUTRO	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	
MIRROR NEUTRAL	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