

GIANDUIA ENTREMET

Intermediate level

CLASSIC SHORTCRUST

TOP FROLLA	1000g	Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained. Let the pastry rest in the refrigerator for a couple of hours. Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter and bake at 165C ° for 12-15min.
unsalted butter 82% fat	350g	
eggs	150g	

SWISS ROLL

IRCA GENOISE CHOC	1000g	Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed. Put 600g of dough in 60x40 tray Bake it at 190°C for 7/8 min. Then cut it into 16cm diameter discs.
eggs	1200g	
ZUCCHERO INVERTITO	100g	

CRUNCHY LAYER

PRALIN DELICRISP CARAMEL FLEUR DE SEL	qb	Spread the product, using a rolling pin, between two sheets of baking paper at a height of 3mm. Refrigerate it for at least 15 minutes and then cut it into 16cm diameter discs. Store in the freezer until ready to assemble.

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MANGO INSERT

FRUTTIDOR MANGO	200g	Mix the water with the LILLY NEUTRO. Add the FRUTTIDOR MANGO and emulsify with a blender. Pour 130g of Mango jelly into the 16 cm diameter insert and freeze it. Place the crunchy insert of PRALIN DELICRISP TROPICAL on top of the layer of mango jelly and freeze it.
LILLY NEUTRO	60g	

GIANDUIA FONDENTE BAVAROISE

SINFONIA GIANDUIA FONDENTE	450g	Melt the chocolate. Prepare the custard: mix the egg yolks with the sugar, add the milk and cream (1), cook until the mixture reaches 82-84°C Add the SINFONIA GIANDUIA FONDENTE and mix with the immersion blender and let it cool to a temperature of about 35°C Whip the cream (2) (with the possible addition of LILLY NEUTRO) Add the well-whipped cream to the chocolate custard, it is recommended to add it in three times, mixing delicately.
egg yolk	40g	
caster sugar	25g	
liquid cream 35% fat - 1	150g	
liquid cream 35% fat - 2	450g	
LILLY NEUTRO	15g	

MIRROR GLAZE

MIRROR EXTRA DARK CHOCOLATE	qb	Melt at 45/50°C and use it.

FINAL COMPOSITION

Half fill the 18cm diameter silicone mold with the SINFONIA GIANDUIA FONDENTE bavaroise.
Place the double insert of mango jelly with SWISS ROLL layer.
Veil with a thin layer of white chocolate bavaroise and finish with the crunchy layer.
Chill until completely frozen.
Unmould the cake and glaze it with the chocolate glazing.
Place the cake over the baked shortcrust pastry and decorate it