



# CANDY CHRISTMAS TREE

👤 Intermediate level

Recipe to make 9 cakes

## HAZELNUT AND CHOCOLATE FINANCIER

### DELINOISETTE

all-purpose flour

### VIGOR BAKING

cornstarch

egg whites

unsalted butter 82% fat

SINFONIA CIOCCOLATO EXTRA

FONDENTE 56%

700g

70g

5g

40g

520g

110g

210g

- Mix the dry ingredients

- Add the egg whites and hand mix

- Add the butter and chocolate melted in the microwave

- Pour into a 60x40 cm baking pan with baking paper and level the mixture well

- Bake for 15 minutes at 160-170°C, it is possible to cook it directly in the mold shaped as a Christmas tree

- Let it cool and cut it with the mold of a Christmas tree

## COCONUT AND CHOCOLATE CRUNCHY STUFF

### PRALIN DELICRISP COCONTY

700g

- Slightly heat the product and spread it into two sheets of baking paper thus obtaining a height of about 1 millimeter

- Put it in the fridge for at least 15 minutes

- Peel off the surface baking paper and cut with the mold shaped as a Christmas tree and store in the freezer

## MANGO MOUSSE

liquid cream 35% fat  
water  
LILLY NEUTRO  
FRUTTIDOR MANGO

550g  
250g  
90g  
400g

- Semi whip the cream in the planetary mixer
- Mix the water with LILLY NEUTRO and FRUTTIDOR MANGO previously smoothed with a blender
- Add the cream to the mixture in two-three moments, mixing slightly

## SPONGE CAKE

IRCA GENOISE  
eggs

420g  
380g

- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed
- Place the whipped dough in a 60x40 pan with baking paper
- Bake at 180-190 ° C for 10-12 minutes, it is possible to cook it directly in the mold shaped as a Christmas tree
- Let it cool and cut it with a mold shaped as a Christmas tree

## WHITE CHOCOLATE AND COCONUT MOUSSE

SINFONIA CIOCCOLATO NOCCIOLATO  
BIANCO  
water  
liquid cream 35% fat  
JOYGELATO COCCO  
liquid cream 35% fat  
water  
LILLY NEUTRO

330g  
100g  
65g  
60g  
400g  
80g  
80g

- Melt at 45° the chocolate and add it to the water (1), to the liquid cream and to JOYGELATO COCCO mixing it until you get a soft and homogeneous ganache
- Whip aside the cream (2), water (2) and LILLY NEUTRO in the planetary mixer until you get a soft texture
- Incorporate the whipped cream to the ganache in two moments, mixing it gently.

## FINAL COMPOSITION

- start to assembly the cake with a first layer of hazelnut and chocolate financier
- spread a very thin layer of hazelnut and coconut mousse that will allow to stick the crunchy to the coconut
- pour the mango mousse with the pastry bag by making spikes with the smooth nozzle n. 10
- place a layer of classic sponge cake and moisten it slightly with a fruit syrup
- pour the white hazelnut and coconut mousse all over the entire surface of the cake, using a pastry bag with a curly nozzle.
- complete with DOBLA decorations: 3 Candy Cane, 3 Golden Crumble and Curls Green Dobra



Extraordinary  
made simple.