



CANDY CHRISTMAS TREE

 Intermediate level

Recipe to make 9 cakes

Hazelnut and chocolate Financier

INGREDIENTS

[DELINOISETTE](#)

all-purpose flour

[VIGOR BAKING](#)

cornstarch

egg whites

unsalted butter 82% fat

[SINFONIA CIOCCOLATO EXTRA FONDENTE 56%](#)

PREPARATION

- 700g - Mix the dry ingredients
- 70g - Add the egg whites and hand mix
- 5g - Add the butter and chocolate melted in the microwave
- 40g - Pour into a 60x40 cm baking pan with baking paper and level the mixture well
- 520g - Bake for 15 minutes at 160-170°C, it is possible to cook it directly in the mold shaped as a Christmas tree
- 110g
- 210g - Let it cool and cut it with the mold of a Christmas tree

Coconut and chocolate crunchy stuff

INGREDIENTS

[PRALIN DELICRISP COCONTY](#)

PREPARATION

- 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

INGREDIENTS

liquid cream 35% fat
water

LILLY NEUTRO

FRUTTIDOR MANGO

PREPARATION

- 550g - Semi whip the cream in the planetary mixer
- 250g - Mix the water with LILLY NEUTRO and FRUTTIDOR MANGO previously smoothed with a blender
- 90g
- 400g - Add the cream to the mixture in two-three moments, mixing slightly

Sponge cake

INGREDIENTS

IRCA GENOISE

eggs

PREPARATION

- 420g - Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed
- 380g
- 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

INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

water

liquid cream 35% fat

JOYGELATO COCCO

liquid cream 35% fat

water

LILLY NEUTRO

PREPARATION

- 330g - Melt at 45° the chocolate and add it to the water (1), to the liquid cream and 100g to JOYGELATO COCCO mixing it until you get a soft and homogeneous ganache
- 65g
- 60g - Whip aside the cream (2), water (2) and LILLY NEUTRO in the planetary mixer until you get a soft texture
- 400g - Incorporate the whipped cream to the ganache in two moments, mixing it gently.
- 80g
- 80g

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