



# CHESTNUT GEM

🏠 Advanced level

WinterWonderland 2021 special recipe.

## CRUMBLE BASE

unsalted butter 82% fat  
unrefined cane sugar  
all-purpose flour  
almond flour  
[PRALINE AMANDE NOISETTE](#)  
SINFONIA CIOCCOLATO BIANCO 33%

120g  
80g  
200g  
80g  
220g  
140g

In a stand mixer fitted with paddle, mix the butter cutted into cubes with sugar, flour and almonds until obtaining a "crumbled" dough. Bake at 160°C for about 15-20 minutes.

Melt chocolate and combine it with [PRALINE AMANDE NOISETTE](#).

Pour the mixture over the crumble and create a layer of about the same dimension of the cake.

## ALMOND ROLLÉ

eggs  
[IRCA GENOISE](#)  
[AVOLETTA](#)  
unsalted butter 82% fat  
tangerine zest

240g  
200g  
100g  
30g  
6g

Beat the eggs with [IRCA GENOISE](#) in a stand mixer fitted whit whisk for at least 10-12 minutes at medium-high speed.

Combine [AVOLETTA](#) and keep whipping gently, then add little by little the melted butter whipping at low speed.

Place in a stamp of 16cm diameter a layer of 8mm and bake at 180°C for about 12 minutes.

Let it cool, unmould and combine it with the crumble base.

## CHESTNUT MOUSSE

chestnut paste  
chestnut purée  
chestnut cream

125g  
75g  
200g

Mix the paste with the chestnut purée until obtaining a homogeneous texture.  
Combine the cream and keep blending.  
Place in a pastry bag and store in the fridge.

## MILK CHOCOLATE MOUSSE

liquid cream 35% fat  
water  
MINUETTO FONDENTE MADAGASCAR  
72%  
liquid cream 35% fat  
LILLY NEUTRO  
water

50g  
130g  
200g  
200g  
30g  
30g

Melt chocolate at 45°C and combine it with the liquid ingredients (1), bring it to 20°C and blend until obtaining a fluid ganache.  
Whip the cream (2) with LILLY and water (2) until reaching a soft texture, then gently add the ganache (25-30°C).  
Pour the mixture in a stamp of 16 cm in diameter and 1 cm in height.

## TANGERINE COMPOTE

FRUTTIDOR ARANCIA  
LILLY NEUTRO  
water  
tangerine puree

300g  
100g  
50g  
200g

Mix hot water with LILLY NEUTRO, then add FRUTTIDOR and mandarin purée.  
Pour about 8mm layer of the mixture in moulds of 16 cm in diameter.  
Freeze.

## CHESTNUT CHANTILLY

liquid cream 35% fat  
SINFONIA CIOCCOLATO BIANCO 33%  
chestnut purée  
liquid cream 35% fat  
LILLY NEUTRO  
water

150g  
200g  
300g  
200g  
50g  
50g

Bring the cream to a boil (1) and pour it over the chocolate. Emulsify until obtaining a glossy ganache.  
Combine chestnuts purée and emulsify.  
Rehydrate LILLY NEUTRO with water and add it to the liquid cream (2), emulsify with the ganache.  
Store in the fridge at 4°C for a night.  
Whip in a planetary at medium speed until obtaining a foamy texture.

## TANGERINE GLAZE

MIRROR MANDARINO

qb

Heat at 40-45°C.



Extraordinary  
made simple.

## FINAL COMPOSITION

### INSERT:

Make the insert using a layer of crumble on the base, then the rollè, a layer of chestnut mousse, one of chocolate mousse and lastly another layer of chestnut mousse.

Place in the blast chiller.

### CAKE:

Place the frozen tangerine compote in the center of the 20cm silicone mould (smooth side downward).

Half-fill it with whipped chantilly trying to spread equally.

Place the insert, cover and freeze.

Glaze while still frozen with tangerine glaze.

Decorate using DOBLA decorations.



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