



# THE THREE COLORS OF CHRISTMAS

chef Advanced level

2021 Winter Wonderland special recipe

## CRUNCHY ALMOND BOTTOM

### INGREDIENTS

JOYPASTE MANDORLA TOSTATA

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

DELICRISP

fleur de sel

chopped roasted almonds

### PREPARATION

225g Melt the chocolate, add the almond pasta to the almond and mix adding the 60g other ingredients.

140g Spread a thin layer (4mm) between two sheets of parchment paper and 2g break down in negative, then cut out the discs to be used as bottom of the 20g cake.

Store in freezer.

## ALMOND DACQUOISE

### INGREDIENTS

AVOLETTA

egg whites

caster sugar

all-purpose flour

### PREPARATION

400g Dry mix DELINOISETTE and flour.

250g Beat the egg white with the granulated sugar until stiff and add the "dry" 60g ingredients, mixing gently.

100g Form the discs with the help of a sac-à-poche with smooth nozzle on a baking sheet with baking paper (slightly larger than the size of the insert of the single portion, as if they were macarons). Cook at 180 ° C for about 10-12 minutes.

Once cooked and let cool, they will be copulated to the exact diameter of the insert.

## THREE FRUITS CREAM

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### INGREDIENTS

#### FRUTTIDOR MIRTILLO

pear purée

coconut milk

#### LILLY NEUTRO

Grated coconut / coconut flour

### PREPARATION

200g Dissolve the LILLY NEUTRO in the slightly warm coconut milk, add the

200g FRUTTIDOR and the pear puree. Mix and add the grated coconut.

70g Pour into the moulds inserts (cylinders 2 cm smaller than the single portion)

70g and fill for about 1.5 cm.

20g Close with the Dacquoise disc and abate in negative.

## NOISETTE WHIPPED MOUSSE

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### INGREDIENTS

liquid cream 35% fat

#### SINFONIA CIOCCOLATO NOCCIOLENTE BIANCO

liquid cream 35% fat

#### LILLY NEUTRO

water

### PREPARATION

150g Bring the cream to boil (1) and pour over the chocolate, emulsify until you

280g get a shiny ganache.

200g Rehydrate LILLY NEUTRAL with water and add it to the liquid cream (2), then

50g emulsify with the ganache.

50g Put in the refrigerator at 4°C for one night.

Mount in a medium-speed planetarium until a foamy consistency is obtained.

## GREEN COVERING

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### INGREDIENTS

#### JOYCOUVERTURE PISTACCHIO

food colourant

### PREPARATION

500g Dissolve the JOYCOUVERTURE at 30°C, keeping it always mixed.

qb Add the fat-soluble color (better liquid in oil) until you reach a beautiful green color.

## Final composition

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Fill at 1/2, the single-portion cylinder mold, with the mousse mounted.

Put in the frozen linsert, pushing to make sure there are no air bubbles.

Close with mousse and crispy disc, put in a blast chiller to abate in negative.

With a 30° C covering, quickly cover the single portions still frozen.

Decorate the top with small tufts of mousse and pieces of Dacquoise.