



THE THREE COLORS OF CHRISTMAS

👤 Advanced level

2021 Winter Wonderland special recipe

CRUNCHY ALMOND BOTTOM

JOYPASTE MANDORLA TOSTATA
RENO CONCERTO CIOCCOLATO
 BIANCO 31,4%

DELICRISP

fleur de sel
 chopped roasted almonds

225g

60g

140g

2g

20g

Melt the chocolate, add the almond pasta to the almond and mix adding the other ingredients. Spread a thin layer (4mm) between two sheets of parchment paper and break down in negative, then cut out the discs to be used as bottom of the cake. Store in freezer.

ALMOND DACQUOISE

AVOLETTA

egg whites
 caster sugar
 all-purpose flour

400g

250g

60g

100g

Dry mix DELINOISETTE and flour. Beat the egg white with the granulated sugar until stiff and add the "dry" ingredients, mixing gently. 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

FRUTTIDOR MIRTILLO

pear purée

coconut milk

LILLY NEUTRO

Grated coconut / coconut flour

200g

200g

70g

70g

20g

Dissolve the LILLY NEUTRO in the slightly warm coconut milk, add the FRUTTIDOR and the pear puree. Mix and add the grated coconut.

Pour into the moulds inserts (cylinders 2 cm smaller than the single portion) and fill for about 1.5 cm.

Close with the Dacquoise disc and abate in negative.

NOISETTE WHIPPED MOUSSE

liquid cream 35% fat

SINFONIA CIOCCOLATO NOCCIOLATO

BIANCO

liquid cream 35% fat

LILLY NEUTRO

water

150g

280g

200g

50g

50g

Bring the cream to boil (1) and pour over the chocolate, emulsify until you get a shiny ganache.

Rehydrate LILLY NEUTRAL with water and add it to the liquid cream (2), then emulsify with the ganache.

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

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

GREEN COVERING

JOYCOUVERTURE PISTACCHIO

food colourant

500g

qb

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

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

FINAL COMPOSITION

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.



Extraordinary
made simple.