



THE THREE COLORS OF CHRISTMAS

👤 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

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

INGREDIENTS

liquid cream 35% fat

SINFONIA CIOCCOLATO NOCCIOLATO 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

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

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