



# CHRISTMAS DELIGHT

chef Advanced level

## CHOCOLATE CAKE

### INGREDIENTS

egg whites  
caster sugar  
egg yolk  
MINUETTO FONDENTE MADAGASCAR 72%  
unsalted butter 82% fat  
all-purpose flour

### PREPARATION

200g Add the sugar to the egg whites.  
110g Add the yolks to the chocolate and butter, then add a bit of the sugar+egg  
100g whites mixture.  
220g Mix well and then add the remaining sugar+egg white mixture.  
110g Lastly add the flour.  
35g Bake at 170°C in a rectangular mould for 35 minutes.

## CRAQUELIN

### INGREDIENTS

all-purpose flour  
AVOLETTA  
raw sugar  
unsalted butter 82% fat

### PREPARATION

130g Mix the butter in a planetary mixer fitted with paddle, then add flour,  
80g AVOLETTA and sugar previously mixed together.  
40g Continue mixing until obtained a dough similar to shortcrust pastry.  
155g Spread the mixture between two silicone paper to 3mm thickness and then  
put it in a blast chiller for 30 minutes.  
Cut some discs using a dough cutter, then place them over the bignè before  
baking them.

## PATE A CHOUX

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### INGREDIENTS

#### DELI CHOUX

water

### PREPARATION

250g Warm up the water at 50-55°C then pour it in a planetary mixer fitted with paddle. Add DELICHOUX and mix for 15 minutes at medium-max speed. Let the dough rest for 10 minutes, then, using a pastry bag with plain nozzle, pipe it on silicone micro perforated pad. Place a disc of craquelin over the bignè, then bake at 190°C vent close for 10 minutes, then at 175°C for 15 minutes in the deck oven, vent open.

## HAZELNUT MOUSSE

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### INGREDIENTS

#### LILLY NEUTRO

milk 3.5% fat

#### PRALINE NOISETTE

liquid cream 35% fat

### PREPARATION

12g Bring the milk to a boil, then add LILLY NEUTRO.  
85g Pour gently the hot mixture over PRALINE NOISETTE, then mix using a hand blender.  
225g Let it cool down to 38°C and lastly add the semi-whipped cream.

## MILK CHOCOLATE CREAM

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### INGREDIENTS

milk 3.5% fat

#### LILLY NEUTRO

MINUETTO LATTE SANTO DOMINGO 38%

liquid cream 35% fat

### PREPARATION

100g Bring the milk to a boil, then add LILLY NEUTRO.  
18g Pour gently the hot mixture over the melted chocolate. Make a good emulsion using a spatula.  
180g Use a hand blender to emulsify.  
200g Add cold cream and mix again.  
Let it rest in the fridge.

## DARK CHOCOLATE GLAZE

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### INGREDIENTS

#### MIRROR EXTRA DARK CHOCOLATE

### PREPARATION

500g Warm up at 45/50°C.

## CRUNCHY CHOCOLATE GLAZE

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### INGREDIENTS

#### CHOCOSMART CIOCCOLATO

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

### PREPARATION

350g Warm up CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM  
150g CRUNCHY.

## HAZELNUT CHANTILLY

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### INGREDIENTS

milk 3.5% fat

PASTA NOCCIOLA

ZUCCHERO INVERTITO

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

### PREPARATION

125g Heat up the milk with the inverted sugar then pour gradually the hot

60g mixture over the melted chocolate and PASTA NOCCIOLA.

5g Use a hand blender to get a perfect emulsion.

170g Let it rest in fridge overnight (or at least 8 hours).

300g Whip to smooth consistency.

### Final composition

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Spread over the chocolate cake a thin layer of crunchy caramel cream and then an abundant layer of mango filling.

Spread a 3-4cm layer of hazelnut mousse, then glaze the base using the crunchy chocolate glaze and the top using the chocolate glaze.

Fill the bignè with the milk chocolate cream and then glaze them using the chocolate glaze.

Spread the hazelnut chantilly along the central part of the dessert, then place the glazed bignè on the sides.

Decorate with Dobla: PINE TWIG, CHRISTMAS BAUBLE MARBLED, SANTA BELT BUCKLE MINI, WINTER TREE, REINDEER, MERRY CHIRSTMAS SEAL