



CHRISTMAS DELIGHT

🏠 Advanced level

CHOCOLATE CAKE

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

200g
110g
100g
220g
110g
35g

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

CRAQUELIN

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

130g
80g
40g
155g

Mix the butter in a planetary mixer fitted with paddle, then add flour, AVOLETTA and sugar previously mixed together.
Continue mixing until obtained a dough similar to shortcrust pastry.
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

DELI CHOUX

water

250g

400g

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 bigné, 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

LILLY NEUTRO

milk 3.5% fat

PRALINE NOISETTE

liquid cream 35% fat

12g

85g

225g

500g

Bring the milk to a boil, then add LILLY NEUTRO.

Pour gently the hot mixture over PRALINE NOISETTE, then mix using a hand blender.

Let it cool down to 38°C and lastly add the semi-whipped cream.

MILK CHOCOLATE CREAM

milk 3.5% fat

LILLY NEUTRO

MINUETTO LATTE SANTO DOMINGO

38%

liquid cream 35% fat

100g

18g

180g

200g

Bring the milk to a boil, then add LILLY NEUTRO.

Pour gently the hot mixture over the melted chocolate. Make a good emulsion using a spatula.

Use a hand blender to emulsify.

Add cold cream and mix again.

Let it rest in the fridge.

DARK CHOCOLATE GLAZE

MIRROR EXTRA DARK CHOCOLATE

500g

Warm up at 45/50°C.

CRUNCHY CHOCOLATE GLAZE

CHOCOSMART CIOCCOLATO

CHOCOCREAM CRUNCHY CACAO

& NOCCIOLE

350g

150g

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

irca
GROUP

Extraordinary
made simple.

HAZELNUT CHANTILLY

milk 3.5% fat

PASTA NOCCIOLA

ZUCCHERO INVERTITO

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

125g

60g

5g

170g

300g

Heat up the milk with the inverted sugar then pour gradually the hot mixture over the melted chocolate and PASTA NOCCIOLA.

Use a hand blender to get a perfect emulsion.

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

Whip to smooth consistency.

FINAL COMPOSITION

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 Dobra: PINE TWIG, CHRISTMAS BAUBLE MARBLED, SANTA BELT BUCKLE MINI, WINTER TREE, REINDEER, MERRY CHRISTMAS SEAL



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