



# SNOWMAN

👩 Intermediate level

## ALMOND SHORTCRUST PASTRY

### TOP FROLLA

eggs  
unsalted butter 82% fat

### AVOLETTA

700g  
115g  
185g  
150g

Mix all ingredients in planetary with the leaf. Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 millimeters and put in the refrigerator to rest. form discs of diameter 7 cm. and lay them on trays with micro-perforated mats. Bake in a ventilated oven at 160 °C for about 10-13 minutes with the valve open.

## ALMOND BISCUIT

### IRCA GENOISE

eggs  
JOYPASTE MANDORLA TOSTATA  
almond flakes

500g  
600g  
50g  
qb

Assemble in planetary at medium speed: Irca Genoise and eggs, for at least 8-10 minutes. Combine with the Joypaste and finish whipping. Spread on baking trays with baking paper, laying a layer 5 mm high. Sprinkle with sliced almonds and bake in the oven at 200-220°C. for a few minutes. As soon as it is cooled down, keep it covered with plastic sheets.

## BERRIES JELLY

FRUTTIDOR FRUTTI DI BOSCO

LILLY NEUTRO

water

200g

40g

40g

Lightly blend Fruttidor, add warm water and Lilly Neutro to the latter and mix.

Fill moulds for insert with the shape of a 1/2 sphere it a diameter of 4cm.

Put it in a blast chiller and unmold.

## CREAMY MOUSSE WITH CHESTNUTS

water

LILLY NEUTRO

liquid cream

100g

400g

100g

500g

Mix warm water with Lilly Neutro and then the chestnut puree.

Gently combine the semi-whipped cream.

## FINAL COMPOSITION

Keeping the "Snowman Coupole" in their plastic box, fill them to 1/2 with mousse.

Insert the gel still frozen.

Cover with another mousse and close with a disc of almond Biscuit, the diameter of 5cm.

Cool positively and serve the dome, on the pastry disk.

Decorate with Dobra.

Snowman Coupole 77852



Extraordinary  
made simple.