



CHRISTMAS TREAT

chef Intermediate level

ORANGE BISCUIT

INGREDIENTS

IRCA GENOISE

eggs

candied orange paste

PREPARATION

500g Whisk in medium speed planetary: IRCA GENOISE and eggs, for at least 8-10 minutes. Add the orange paste gently.

160g 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 covered with plastic sheeting.

BLACK CHERRIES AND CHOCOLATE CREAM

INGREDIENTS

liquid cream

full-fat milk (3,5% fat)

egg yolk

caster sugar

SINFONIA CIOCCOLATO BIANCO 33%

LILLY NEUTRO

FRUTTIDOR CILIEGIA ROSSA

PREPARATION

100g Bring cream and milk to a boil, meanwhile add yolk and sugar.

100g Add the cream yolk and milk mixture, and cook at 82 °C.

40g Combine LILLY NEUTRO, SINFONIA CIOCCOLATO BIANCO and the 10g lukewarm FRUTTIDOR CILIEGIA, and mix everything.

150g Pour into the silicone inserts molds.

20g

300g

PISTACHIO MOUSSE

INGREDIENTS

liquid cream

water

LILY NEUTRO

JOYPASTE PISTACCHIO PURA

PREPARATION

500g Whip cream with water and Lilly NeuTRO, keeping it soft.

100g Gently combine the Joypaste.

100g

75g

BLACK CHERRIES JELLY

INGREDIENTS

water

FRUTTIDOR CILIEGIA ROSSA

RIFLEX POWDER NEUTRAL

PREPARATION

50g Bring water to a boil, add Fruttidor and mix,

100g Heat to 90 °C. add Reflex and mix.

30g Pour into a rectangular silicone or steel mold, maintaining a thickness of 3mm.

Cool down at a positive temperature.

Final composition

Fill the molds to 1/2 and then add the still frozen cream.

Fill with other mousse and close with the biscuit cut slightly smaller than the mold. put it in the blast chiller in order to extract.

Spray with a mixture of white chocolate, cocoa butter and white coloring.

Place the cherry jelly and decorate with DOBLA decorations

77851 Curvy bow