



CHRISTMAS TREAT

🏠 Intermediate level

ORANGE BISCUIT

IRCA GENOISE

eggs

candied orange paste

500g

600g

160g

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

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 season C. for a few minutes.

As soon as it is cooled down, keep covered with plastic sheeting.

BLACK CHERRIES AND CHOCOLATE CREAM

liquid cream

full-fat milk (3,5% fat)

egg yolk

caster sugar

SINFONIA CIOCCOLATO BIANCO 33%

LILLY NEUTRO

FRUTTIDOR CILIEGIA ROSSA

100g

100g

40g

10g

150g

20g

300g

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

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

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

Pour into the silicone inserts molds.

irca
GROUP

Extraordinary
made simple.

PISTACHIO MOUSSE

liquid cream	500g	Whip cream with water and Lilly NeutRO, keeping it soft. Gently combine the Joypaste.
water	100g	
<u>LILLY NEUTRO</u>	100g	
<u>JOYPASTE PISTACCHIO PURA</u>	75g	

BLACK CHERRIES JELLY

water	50g	Bring water to a boil, add Fruttidor and mix, Heat to 90 °C. add Riflex and mix. Pour into a rectangular silicone or steel mold, maintaining a thickness of 3mm. Cool down at a positive temperature.
<u>FRUTTIDOR CILIEGIA ROSSA</u>	100g	
<u>RIFLEX POWDER NEUTRAL</u>	30g	

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



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