



THE CHRISTMAS CROWN

👤 Intermediate level

HAZELNUT CRAQUELIN

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

130g
80g
140g
150g

Soften the butter in a mixer then insert the flour, DELINOISETTE and sugar previously mixed. Mix until you get a mass similar to shortcrust pastry. Put between two sheets of silicone paper and spread at 2mm then put to cool in blast chiller for 1/2 hour approximately. Cut out, with the help of a coppapasta, the disks to be placed on each individual puffs before cooking

CHOUX PASTRY

DELI CHOUX
water

500g
720g

Mix at medium speed DELI CHOUX with hot water (50-55 C) in a planetary mixer with leaf for 10-15 minutes and in any case until the dough is smooth and free of lumps. Let the dough rest for about 10 minutes and with a sac a few and smooth vent dressare, on a baking sheet with baking paper, balls of puff pastry with a diameter of 4-5 cm., joining one after the atra, forming a circle (crown). Apply the craquelin disc and bake at 200-220 °C in plate ovens or at 170-190 °C in ventilated ovens with initially closed valve.

RASPBERRY JELLIED

water	100g	Mix the warm water with LILLY NEUTRO, then add FRUTTIDOR LAMPONE. Pour into a mold for 1/2 ball inserts with a diameter of 3-4cm, one for each ball of the crown. Freeze in the blast chiller.
<u>LILLY NEUTRO</u>	100g	
<u>FRUTTIDOR LAMPONE</u>	400g	

GIANDUJA NAMELAKA

full-fat milk (3,5% fat)	250g	Heat the milk with the glucose to 60°C. Add the chocolate, and continuing to mix. Add the cold cream gently while continuing to mix. Cover with contact film and refrigerate for at least 4 hours. Mount in planetary at medium speed with whisk until you get the necessary consistency (about 1 minute)
<u>GLUCOSIO</u>	10g	
<u>RENO CONCERTO CIOCCOLATO</u>	350g	
<u>GIANDUIA LATTE</u>	200g	
liquid cream	200g	
<u>LILLY NEUTRO</u>	40g	

FINAL COMPOSITION

Cut the crown in half horizontally.

Using a Sac-a-poche with a large star nozzle, fill it with a light layer of Namelaka, then two fine turns (diameter 6mm) of CHOCOCREAM CRUNCHY CACAO & NOCCIOLE.

Lay a 1/2 sphere still frozen in each portion (ball) and then finish with the Namelaka arranged in large clumps in corrispondenza of each of the cupcakes.

Close with the lid.

Sprinkle with Snow White and decorate with DOBLA decorations

77733 PINE TWING

77786 WHITE STAR 3D

77858 TRUFFLE SHELL XMAS



Extraordinary
made simple.