

THE CHRISTMAS CROWN

Intermediate level

HAZELNUT CRAQUELIN

all-purpose flour	130g	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
DELINOISETTE	80g	
raw sugar	140g	
unsalted butter 82% fat	150g	

CHOUX PASTRY

DELI CHOUX	500g	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 ºC in plate ovens or at 170-190 ºC in ventilated ovens with initially closed valve.
water	720g	

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.
LILLY NEUTRO	100g	
FRUTTIDOR LAMPONE	400g	

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GIANDUJA NAMELAKA

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