



THE CHRISTMAS CROWN

chef Intermediate level

HAZELNUT CRAQUELIN

INGREDIENTS

all-purpose flour

DELINOISETTE

raw sugar

unsalted butter 82% fat

PREPARATION

130g Soften the butter in a mixer then insert the flour, DELINOISETTE and sugar previously mixed.
80g Mix until you get a mass similar to shortcrust pastry.
140g Put between two sheets of silicone paper and spread at 2mm then put to cool in blast chiller for 1/2 hour approximately.
150g Cut out, with the help of a coppapasta, the disks to be placed on each individual puffs before cooking

CHOUX PASTRY

INGREDIENTS

DELI CHOUX

water

PREPARATION

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 °C in plate ovens or at 170-190 °C in ventilated ovens with initially closed valve.

RASPBERRY JELIED

INGREDIENTS

water

LILY NEUTRO

FRUTTIDOR LAMPONE

PREPARATION

100g Mix the warm water with LILY NEUTRO, then add FRUTTIDOR LAMPONE.

100g Pour into a mold for 1/2 ball inserts with a diameter of 3-4cm, one for each

400g ball of the crown.

Freeze in the blast chiller.

GIANDUJA NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE

liquid cream

LILY NEUTRO

PREPARATION

250g Heat the milk with the glucose to 60°C.

10g Add the chocolate, and continuing to mix.

350g Add the cold cream gently while continuing to mix.

200g Cover with contact film and refrigerate for at least 4 hours.

40g Mount in planetary at medium speed with whisk until you get the necessary consistency (about 1 minute)

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