

CHESTNUT GEM

WINTERWONDERLAND 2021 SPECIAL RECIPE.

CRUMBLE BASE

INGREDIENTS		PREPARATION
UNSALTED BUTTER 82% FAT	g 120	In a stand mixer fitted with paddle, mix the butter cutted into cubes with sugar, flour and almonds
UNREFINED CANE SUGAR	g 80	until obtaining a "crumbled" dough. Bake at 160°C for about 15-20 minutes.
ALL-PURPOSE FLOUR	g 200	Melt chocolate and combine it with PRALINE AMANDE NOISETTE.
ALMOND FLOUR	g 80	Pour the mixture over the crumble and create a layer of about the same dimension of the cake.
PRALINE AMANDE NOISETTE	g 220	
SINFONIA CIOCCOLATO BIANCO 33%	g 140	
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ALMOND ROLLÉ

INGREDIENTS		PREPARATION
EGGS	g 240	Beat the eggs with IRCA GENOISE in a stand mixer fitted whit whisk for at least 10-12 minutes
IRCA GENOISE	g 200	at medium-high speed.
AVOLETTA	g 100	Combine AVOLETTA and keep whipping gently, then add little by little the melted butter
UNSALTED BUTTER 82% FAT	g 30	whipping at low speed.
TANGERINE ZEST	g 6	Place in a stamp of 16cm diameter a layer of 8mm and bake at 180°C for about 12 minutes.
		Let it cool, unmould and combine it with the crumble base.



CHESTNUT MOUSSE

INGREDIENTS		PREPARATION
CHESTNUT PASTE	g 125	Mix the paste with the chestnut purée until obtaining a homogeneous texture.
CHESTNUT PURÉE	g 75	Combine the cream and keep blending.
CHESTNUT CREAM	g 200	Place in a pastry bag and store in the fridge.

MILK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 50	Melt chocolate at 45°C and combine it with the liquid ingredients (1), bring it to 20°C and blend
WATER	g 130	until obtaining a fluid ganache.
MINUETTO FONDENTE MADAGASCAR 72%	g 200	Whip the cream (2) with LILLY and water (2) until reaching a soft texture, then gently add the
LIQUID CREAM 35% FAT	g 200	ganache (25-30°C).
LILLY NEUTRO	g 30	Pour the mixture in a stamp of 16 cm in diameter and 1 cm in height.
WATER	g 30	·

TANGERINE COMPOTE

INGREDIENTS		PREPARATION
FRUTTIDOR ARANCIA	g 300	Mix hot water with LILLY NEUTRO, then add FRUTTIDOR and mandarin purée.
LILLY NEUTRO	g 100	Pour about 8mm layer of the mixture in moulds of 16 cm in diameter.
WATER	g 50	Freeze.
TANGERINE PUREE	g 200	



CHESTNUT CHANTILLY

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 150	Bring the cream to a boil (1) and pour it over the chocolate. Emulsify until obtaining a glossy
SINFONIA CIOCCOLATO BIANCO 33%	g 200	ganache.
CHESTNUT PURÉE	g 300	Combine chestnuts purée and emulsify.
LIQUID CREAM 35% FAT	g 200	Rehydrate LILLY NEUTRO with water and add it to the liquid cream (2), emulsify with the
LILLY NEUTRO	g 50	ganache.
WATER	g 50	Store in the fridge at 4°C for a night.
		Whip in a planetary at medium speed until obtaining a foamy texture.

TANGERINE GLAZE

INGREDIENTS PREPARATION

MIRROR MANDARINO To Taste Heat at 40-45°C.

FINAL COMPOSITION

INSERT:

Make the insert using a layer of crumble on the base, then the rollè, a layer of chestnut mousse, one of chocolate mousse and lastly another layer of chestnut mousse.

Place in the blast chiller.

CAKE:

Place the frozen tangerine compote in the center of the 20cm silicone mould (smooth side downward).

Half-fill it with whipped chantilly trying to spread equally.

Place the insert, cover and freeze.

Glaze while still frozen with tangerine glaze.

Decorate using DOBLA decorations.

