



CARAMEL PEAR CHESTNUT

MODERN MOUSSE WITH AN AUTUMN TASTE.

DIFFICULTY LEVEL



CARAMEL SPONGE

INGREDIENTS

SUGAR
LIQUID CREAM 35% FAT
UNSALTED BUTTER 82% FAT
EGGS
TYPE 00 WHITE FLOUR
VIGOR BAKING
SALT

PREPARATION

g 310 Prepare the caramel by bringing the sugar to 185 ° C.
g 380 Meanwhile, add the butter to the cream and bring to the boil.
g 80 Pour the hot mixture directly onto the caramel.
g 240 Cool it at 35 ° C, add the eggs and salt and whisk lightly.
g 240 Add the sifted flour with the VIGOR BAKING and mix with a silicone spatula.
g 4.5 Cool it down and remove from the mold. Cut circles of the diameter of the silicone mold.
g 2

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

PREPARATION

g 60 Pipe the TOFFE D'OR onto the caramel sponge and freeze.

PEAR FILLING

INGREDIENTS

FRUTTIDOR PERA	g 600
WATER	g 150
LILLY NEUTRO	g 150

PREPARATION

Dissolve LILLY NEUTRAL in the water.
Mix with FRUTTIDOR PERA and pour into the silicone mold for inserts.
Place in a blast chiller until completely hardened.
Remove from the silicone mold.

PEAR MOUSSE

INGREDIENTS

PEAR PURÉE	g 500
GLUCOSIO	g 50
LILLY NEUTRO	g 30
WATER	g 30
SINFONIA CIOCCOLATO BIANCO	g 380
LIQUID CREAM 35% FAT	g 950

CHESTNUT AND MILK CHOCOLATE CREAM

INGREDIENTS

LIQUID CREAM 35% FAT - BOILING	g 250
LILLY NEUTRO	g 12
WATER	g 12
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 180
FRUIT PURÉE - CHESTUNTS	g 200

PREPARATION

Mix the cream, water and LILLY.
Pour over the chocolate and emulsify with an immersion blender.
Add to the chestnut puree and emulsify.
Pour into silicone molds and freeze.

GLAZE

INGREDIENTS

MIRROR TOFFEE - HEATED AT 45°C

To Taste

FINAL COMPOSITION

Unmould the mousse and glaze it with MIRROR.

Place the sprayed chestnut and milk chocolate cream on the surface.

Decorate with DOBLA CHOCOLATE VANILLA POD and CHESTNUT.