



THE THREE COLORS OF CHRISTMAS

2021 WINTER WONDERLAND SPECIAL RECIPE

CRUNCHY ALMOND BOTTOM

INGREDIENTS

JOYPASTE MANDORLA TOSTATA	g 225
RENO CONCERTO BIANCO 31,50%	g 60
DELICRISP	g 140
FLEUR DE SEL	g 2
CHOPPED ROASTED ALMONDS	g 20

PREPARATION

Melt the chocolate, add the almond pasta to the almond and mix adding the other ingredients.

Spread a thin layer (4mm) between two sheets of parchment paper and break down in negative, then cut out the discs to be used as bottom of the cake.

Store in freezer.

ALMOND DACQUOISE

INGREDIENTS

AVOLETTA	g 400
EGG WHITES	g 250
CASTER SUGAR	g 60
ALL-PURPOSE FLOUR	g 100

PREPARATION

Dry mix DELINOISETTE and flour.

Beat the egg white with the granulated sugar until stiff and add the "dry" ingredients, mixing gently.

Form the discs with the help of a sac-à-poche with smooth nozzle on a baking sheet with baking paper (slightly larger than the size of the insert of the single portion, as if they were macarons).

Cook at 180 ° C for about 10-12 minutes.

Once cooked and let cool, they will be copulated to the exact diameter of the insert.

THREE FRUITS CREAM

INGREDIENTS

FRUTTIDOR MIRTILLO	g 200
PEAR PURÉE	g 200
COCONUT MILK	g 70
LILLY NEUTRO	g 70
GRATED COCONUT / COCONUT FLOUR	g 20

PREPARATION

Dissolve the LILLY NEUTRO in the slightly warm coconut milk, add the FRUTTIDOR and the pear puree. Mix and add the grated coconut.

Pour into the moulds inserts (cylinders 2 cm smaller than the single portion) and fill for about 1.5 cm.

Close with the Dacquoise disc and abate in negative.

NOISETTE WHIPPED MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 150
SINFONIA NOCCIOLATO BIANCO	g 280
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

Bring the cream to boil (1) and pour over the chocolate, emulsify until you get a shiny ganache.

Rehydrate LILLY NEUTRAL with water and add it to the liquid cream (2), then emulsify with the ganache.

Put in the refrigerator at 4°C for one night.

Mount in a medium-speed planetarium until a foamy consistency is obtained.

GREEN COVERING

INGREDIENTS

JOYCOUVERTURE PISTACCHIO	g 500
FOOD COLOURANT	To Taste

PREPARATION

Dissolve the JOYCOUVERTURE at 30°C, keeping it always mixed.

Add the fat-soluble color (better liquid in oil) until you reach a beautiful green color.

FINAL COMPOSITION

Fill at 1/2, the single-portion cylinder mold, with the mousse mounted.

Put in the frozen insert, pushing to make sure there are no air bubbles.

Close with mousse and crispy disc, put in a blast chiller to abate in negative.

With a 30° C covering, quickly cover the single portions still frozen.

Decorate the top with small tufts of mousse and pieces of Dacquoise.