



AUTUMN

CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC

g 1000

EGGS

g 1000

PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes.

Spread the dough on a baking tray covered with baking paper, to a thickness of 1 centimeter.

Bake at 180°C for about 15 minutes.

SALTED CARAMEL CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

Slightly heat the product in a microwave oven.

Spread a thin layer on the cooled baked biscuit.

CARAMEL AND CINNAMON CREMOUX

INGREDIENTS

CASTER SUGAR

g 140

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 10

CINNAMON POWDER

g 1

LIQUID CREAM 35% FAT

g 490

EGG YOLK

g 120

LILLY NEUTRO

g 30

PREPARATION

Cook sugar without any liquid to obtain a blond caramel.

Add vanilla and cinnamon, and stop cooking while adding boiling cream.

Cook for 2 minutes, remove from heat and pour on the egg yolks, mix with a hand mixer and obtain a crème anglaise.

Add Lilly Neutro and keep on mixing.

Pour in a half-sphere mould to create the insert and freeze it.

MILK CHOCOLATE MOUSSE

INGREDIENTS

CREME ANGLAISE	g 300
SINFONIA CIOCCOLATO LATTE 38%	g 460
LILLY NEUTRO	g 15
LIQUID CREAM 35% FAT	g 450

PREPARATION

Heat the crème anglaise at 80°C, add the melted chocolate and mix with a hand mixer.
Add the cream, half-whipped with Lilly, in two times.

TOFFEE GLAZE

INGREDIENTS

MIRROR TOFFEE	To Taste	Heat at 50-55°C
---------------	----------	-----------------

PREPARATION

FINAL COMPOSITION

- From each sheet of crunchy biscuit, cut discs of a proper to fit at the bottom of the half-sphere silicon mould
- Fill half the mould with the milk chocolate mousse
- Put the caramel and cinnamon creamy (cremoso?) in the centre
- Place a disc of salted caramel crunchy insert, then put the chocolate biscuit on top
- Place in the batch freezer until complete hardening
- Unmould and glaze with Mirror Toffe, previously heated at 50-55°C
- Decorate the surface with Dobla's Maple Leaf (77078) and Acorn (77080) and put some finely chopped roasted hazelnut on the edges.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER