

# CARAMEL PEAR CHESTNUT

Modern mousse with an autumn taste.

**DIFFICULTY LEVEL**

## CARAMEL SPONGE

### INGREDIENTS

| | |
|---|---|
| SUGAR | g 310 |
| LIQUID CREAM 35% FAT | g 380 |
| UNSALTED BUTTER 82% FAT | g 80 |
| EGGS | g 240 |
| TYPE 00 WHITE FLOUR | g 240 |
| VIGOR BAKING | g 4.5 |
| SALT | g 2 |

### PREPARATION

Prepare the caramel by bringing the sugar to 185 ° C.

Meanwhile, add the butter to the cream and bring to the boil.

Pour the hot mixture directly onto the caramel.

Cool it at 35 ° C, add the eggs and salt and whisk lightly.

Add the sifted flour with the VIGOR BAKING and mix with a silicone spatula.

Cool it down and remove from the mold. Cut circles of the diameter of the silicone mold.

## CARAMEL FILLING

### INGREDIENTS

| | |
|---|---|
| TOFFEE D'OR CARAMEL | g 60 |

### PREPARATION

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.