



CHESTNUT GEM

WinterWonderland 2021 special recipe.

CRUMBLE BASE

INGREDIENTS

UNSALTED BUTTER 82% FAT
UNREFINED CANE SUGAR
ALL-PURPOSE FLOUR
ALMOND FLOUR
PRALINE AMANDE NOISETTE
SINFONIA CIOCCOLATO BIANCO

PREPARATION

g 120 In a stand mixer fitted with paddle, mix the butter cutted into cubes with sugar, flour
g 80 and almonds until obtaining a “crumbled” dough. Bake at 160°C for about 15-20
g 200 minutes.
g 80 Melt chocolate and combine it with PRALINE AMANDE NOISETTE.
g 220 Pour the mixture over the crumble and create a layer of about the same dimension
g 140 of the cake.

ALMOND ROLLÉ

INGREDIENTS

EGGS
IRCA GENOISE
AVOLETTA
UNSALTED BUTTER 82% FAT
TANGERINE ZEST

PREPARATION

g 240 Beat the eggs with IRCA GENOISE in a stand mixer fitted whit whisk for at least 10-
g 200 12 minutes at medium-high speed.
g 100 Combine AVOLETTA and keep whipping gently, then add little by little the melted
g 30 butter whipping at low speed.
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

CHESTNUT PASTE	g 125
CHESTNUT PURÉE	g 75
CHESTNUT CREAM	g 200

PREPARATION

Mix the paste with the chestnut purée until obtaining a homogeneous texture.

Combine the cream and keep blending.

Place in a pastry bag and store in the fridge.

MILK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 50
WATER	g 130
MINUETTO FONDENTE MADAGASCAR 72%	g 200
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 30
WATER	g 30

PREPARATION

Melt chocolate at 45°C and combine it with the liquid ingredients (1), bring it to 20°C and blend until obtaining a fluid ganache.

Whip the cream (2) with LILLY and water (2) until reaching a soft texture, then gently add the ganache (25-30°C).

Pour the mixture in a stamp of 16 cm in diameter and 1 cm in height.

TANGERINE COMPOTE

INGREDIENTS

FRUTTIDOR ARANCIA	g 300
LILLY NEUTRO	g 100
WATER	g 50
TANGERINE PUREE	g 200

PREPARATION

Mix hot water with LILLY NEUTRO, then add FRUTTIDOR and mandarin purée.

Pour about 8mm layer of the mixture in moulds of 16 cm in diameter.

Freeze.

CHESTNUT CHANTILLY

INGREDIENTS

LIQUID CREAM 35% FAT	g 150
SINFONIA CIOCCOLATO BIANCO	g 200
CHESTNUT PURÉE	g 300
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

Bring the cream to a boil (1) and pour it over the chocolate. Emulsify until obtaining a glossy ganache.

Combine chestnuts purée and emulsify.

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

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

MIRROR MANDARINO	To Taste
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PREPARATION

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.