



## CHRISTMAS DELIGHT

### CHOCOLATE CAKE

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#### INGREDIENTS

EGG WHITES  
CASTER SUGAR  
EGG YOLK  
MINUETTO FONDENTE MADAGASCAR 72%  
UNSALTED BUTTER 82% FAT - MELTED AT 50-55°C  
ALL-PURPOSE FLOUR

g 200  
g 110  
g 100  
g 220  
g 110  
g 35

#### PREPARATION

Add the sugar to the egg whites.  
Add the yolks to the chocolate and butter, then add a bit of the sugar+egg whites mixture.  
Mix well and then add the remaining sugar+egg white mixture.  
Lastly add the flour.  
Bake at 170°C in a rectangular mould for 35 minutes.

### CRUNCHY CARAMEL CREAM

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#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

### MANGO FILLING

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#### INGREDIENTS

FRUTTIDOR MANGO

To Taste

## CRAQUELIN

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### INGREDIENTS

ALL-PURPOSE FLOUR  
AVOLETTA  
RAW SUGAR  
UNSALTED BUTTER 82% FAT

g 130  
g 80  
g 40  
g 155

### PREPARATION

Mix the butter in a planetary mixer fitted with paddle, then add flour, AVOLETTA and sugar previously mixed together.

Continue mixing until obtained a dough similar to shortcrust pastry.

Spread the mixture between two silicone paper to 3mm thickness and then put it in a blast chiller for 30 minutes.

Cut some discs using a dough cutter, then place them over the bignè before baking them.

## PATE A CHOUX

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### INGREDIENTS

DELI CHOUX  
WATER

g 250  
g 400

### PREPARATION

Warm up the water at 50-55°C then pour it in a planetary mixer fitted with paddle.

Add DELICHOUX and mix for 15 minutes at medium-max speed.

Let the dough rest for 10 minutes, then, using a pastry bag with plain nozzle, pipe it on silicone micro perforated pad.

Place a disc of craquelin over the bignè, then bake at 190°C vent close for 10 minutes, then at 175°C for 15 minutes in the deck oven, vent open.

## HAZELNUT MOUSSE

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### INGREDIENTS

LILLY NEUTRO	g 12
MILK 3.5% FAT	g 85
PRALINE NOISETTE	g 225
LIQUID CREAM 35% FAT - SEMI-WHIPPED	g 500

### PREPARATION

Bring the milk to a boil, then add LILLY NEUTRO.  
Pour gently the hot mixture over PRALINE NOISETTE, then mix using a hand blender.  
Let it cool down to 38°C and lastly add the semi-whipped cream.

## MILK CHOCOLATE CREAM

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### INGREDIENTS

MILK 3.5% FAT	g 100
LILLY NEUTRO	g 18
MINUETTO LATTE SANTO DOMINGO 38%	g 180
LIQUID CREAM 35% FAT	g 200

### PREPARATION

Bring the milk to a boil, then add LILLY NEUTRO.  
Pour gently the hot mixture over the melted chocolate. Make a good emulsion using a spatula.  
Use a hand blender to emulsify.  
Add cold cream and mix again.  
Let it rest in the fridge.

## DARK CHOCOLATE GLAZE

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### INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	g 500
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### PREPARATION

Warm up at 45/50°C.

## CRUNCHY CHOCOLATE GLAZE

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### INGREDIENTS

CHOCOSMART CIOCCOLATO	g 350
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	g 150

### PREPARATION

Warm up CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM CRUNCHY.

## HAZELNUT CHANTILLY

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### INGREDIENTS

MILK 3.5% FAT	g 125
PASTA NOCCIOLA	g 60
ZUCCHERO INVERTITO	g 5
SINFONIA CIOCCOLATO BIANCO	g 170
LIQUID CREAM 35% FAT	g 300

### PREPARATION

Heat up the milk with the inverted sugar then pour gradually the hot mixture over the melted chocolate and PASTA NOCCIOLA.

Use a hand blender to get a perfect emulsion.

Let it rest in fridge overnight (or at least 8 hours).

Whip to smooth consistency.

### FINAL COMPOSITION

Spread over the chocolate cake a thin layer of crunchy caramel cream and then an abundant layer of mango filling.

Spread a 3-4cm layer of hazelnut mousse, then glaze the base using the crunchy chocolate glaze and the top using the chocolate glaze.

Fill the bignè with the milk chocolate cream and then glaze them using the chocolate glaze.

Spread the hazelnut chantilly along the central part of the dessert, then place the glazed bignè on the sides.

Decorate with Dobra: PINE TWIG, CHRISTMAS BAUBLE MARBLED, SANTA BELT BUCKLE MINI, WINTER TREE, REINDEER, MERRY CHRISTMAS SEAL