



## CHRISTMAS FLOWER POT

Hazelnut, toffee and chocolate single-portion in a chocolate flower pot

**DIFFICULTY LEVEL**



### HAZELNUT SPONGE CAKE

#### INGREDIENTS

EGG WHITES

g 200

PRALINE NOISETTE

g 280

#### PREPARATION

Mix all the ingredients with hand blender.

Pour into a whipping siphon and charge it with two cartridges.

Let it rest for 2 hours and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.

Bake in the microwave on high for 40 seconds and then let it cool completely.

Cut the sponge cake in 2 cm high discs.

### TOFFEE AND LEMON CREAM

#### INGREDIENTS

TOFFEE D'OR CARAMEL

g 300

LEMON JUICE

g 30

#### PREPARATION

Add the lemon juice to the TOFFEE D'OR CARAMEL and mix.

### HAZELNUT MOUSSE

#### INGREDIENTS

CASTER SUGAR

g 150

WATER - (1)

g 45

EGG YOLKS

g 160

#### PREPARATION

Combine sugar and water (1) and bring it to 121°C. Meanwhile mix in a planetary mixer with whisk the yolks and the whole eggs.

Gently pour the syrup over the mixture obtaining a pâte à bombe.

EGGS	g 105	When it's still warm add the LILLY NEUTRO previously hydrated with the water (2).
LILLY NEUTRO	g 135	Melt the chocolate at 45°C, meanwhile whip the cream.
WATER - (2)	g 135	Mix the warm chocolate with hazelnut paste then add it to 1/3 of whipped cream and
SINFONIA NOCCIOLATO BIANCO	g 225	mix.
JOYPASTE NOCCIOLA PREMIUM	g 112	Add the pâte à bombe and then the remaining whipped cream.
LIQUID CREAM 35% FAT	g 530	

## MILK CHOCOLATE MOUSSE

### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125
EGG YOLKS	g 50
CASTER SUGAR	g 25
SINFONIA CIOCCOLATO LATTE 38%	g 455
GELATIN POWDER OR SHEETS 200 BLOOM	g 5
LIQUID CREAM 35% FAT	g 450

### PREPARATION

Mix the milk with yolks and sugar and obtain a cream cooking them at 85°C.

Melt the chocolate at 45°C and then pour the cream over it. Stir the mixture using a hand blender.

Add the whipped cream in two times and mix until it's well combined.

## GOLDEN ALMOND CRUMBLE

### INGREDIENTS

UNSALTED BUTTER 82% FAT - COLD	g 85
UNREFINED CANE SUGAR	g 85
TYPE 00 WHITE FLOUR	g 85
ALMOND FLOUR	g 85
EDIBLE GOLD	g 0.1

### PREPARATION

Mix sugar, flour, almond flour in the planetary mixer with paddle, add cold butter cubes and gently knead to obtain a crumbly dough.

Spread over a tray and place in the fridge for a few hours.

Bake at 150°C for about 17 minutes and let it cool.

Mix the edible gold dust to the crumble.

## FINAL COMPOSITION

Place a disc of sponge cake on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a thin layer of lemon toffee cream.

Continue filling the pot with a thin layer of hazelnut mousse.

Fill the rest of the pot with the milk chocolate mousse and store in the fridge.

Sprinkle the top of the FLOWER POT with the almond golden crumble.

Decorate with DOBLA SANTA BELT BUCKLE MINI, DOBLA HOLLY LEAF GREN WITH BERRY, DOBLA SNOW BELL, DOBLA MR. FROSTY, DOBLA MERRY CHRISTMAS SEAL, DOBLA GIFT BOX 3D



RECIPE CREATED FOR YOU BY **ORIOLE PORTABELLA**

PASTRY CHEF