



INSPIRATION TO THE TWO CARAMELS

FINANCIER ALMOND AND TANGERIN

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
WHITE BREAD FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120
PROFUMI D'ITALIA MANDARINO TARDIVO DI CIACULLI	g 115

PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter mixed with Profumi d'Italia Mandarino Tardivo di Ciaculli, continue to mix until you obtain a homogeneous mixture.

pour into a 60cmx40cm pan and cook at 180°C for 10 minutes.

CREAMY WITH LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LACTEE CARAMEL	g 200
EGG YOLK	g 50
GELATIN POWDER OR SHEETS 200 BLOOM	g 5
WATER	g 25
MILK	g 125
LIQUID CREAM	g 125
PROFUMI D'ITALIA MANDARINO TARDIVO DI CIACULLI	g 50

PREPARATION

Rehydrate the gelatin with water, melt it in the microwave and cool it. (being a very small amount it is possible, if you use the sheets and not the powder, to dissolve in water and squeeze well)

Mix the yolk with the hot milk and cream and bring everything to 80-85°C (higher temperatures could lead to egg coagulation).

add the gelatin and the chocolate, mixing with an immersion mixer.

add PERFUMES OF ITALY LATE MANDARIN OF CIACULLI .

Pour 10 grams each into mini-cylinder insert moulds.

place a disk of Mandarin Financier on each crème

drop in temperature.

TANGERIN JELLY

INGREDIENTS

TANGERINE PUREE	g 125
LILLY NEUTRO	g 25

PREPARATION

Heat the puree and mix with neutral lilly
pour 10g for each mini cylinder insert mold and blast chill

CRUNCHY CARAMEL BASE

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

Spread a thin layer of Pralin delicrisp caramel fleur de sel, cool and cup

CARAMEL GLAZE

INGREDIENTS

WATER	g 132
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER	g 150
SUGAR	g 300
GLUCOSIO	g 300
SKIM CONDENSED MILK	g 200
SINFONIA CARAMEL ORO	g 250

PREPARATION

Bring water, sugar and glucose to 103 degrees.
Add the rehydrated gelatin with the corresponding water, the condensed milk and the chocolate
Cool overnight and glaze at 37 degrees.

CARAMEL MOUSSE

INGREDIENTS

SINFONIA CARAMEL ORO

PREPARATION

LIQUID CREAM
WATER
LIQUID CREAM
LILLY NEUTRO
WATER

g 200
g 40
g 60
g 240
g 50
g 50

Melt the chocolate at 45°C.

-Cool the liquids (1) to about 20°C

-Add the chocolate and mix well with a whisk or immersion mixer creating a fluid ganache.

- Separately whip the cream (2) with LILLY NEUTRO and water (2).

- Add the cream to the ganache (which should have a temperature of 25-30°C) in two batches and mix delicately with a whisk or rubber spatula depending on the consistency you want to obtain.

N.B. - it is possible to add salt in the recipe (about 0.2%) to enhance the taste of the caramel.

FINAL COMPOSITION

Pour a small part of mousse into the silicone mould, place the first insert of mandarin jelly, pour another part of mousse, the second insert of cremoso and financier, finish with a disk of pralin delicrisp caramel fleur de sel.

proceed in the same way also for the mignon silicone, but with a single insert consisting of the mandarin financier wrapped in the mousse.

temperature drop.

melt the caramel glaze at 35/38 degrees, and glaze the single portion at -20°C, spray the mignon with orange cocoa butter instead.

place the mignon on top of the glazed mousse and decorate with DOBLA Dark White Small Rosettes



RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF