

SNOWMAN FLOWER POT

SINGLE PORTION DESSERT

DIFFICULTY LEVEL

FLOURLESS CHOCOLATE BISCUIT

INGREDIENTS

EGG WHITES	g 170
CASTER SUGAR	g 70
EGG YOLK	g 70
UNSALTED BUTTER 82% FAT	g 75
MINUETTO FONDENTE MADAGASCAR 72%	g 160

PREPARATION

Whisk the eggs white with sugar in a planetary mixer. When ready, the mixture should be thick and glossy.

Meanwhile mix together the soft butter with chocolate melted at 45°C. Then add gently the yolks.

Using a spatula, stir the stiffly beaten eggs white with the chocolate mixture.

Spread over a baking paper and bake at 160/170°C for 8 minutes (until the surface feels dry).

Let them cool before using them.

PRALINATED CREMOUX

INGREDIENTS

PRALINE NOISETTE	g 350
LIQUID CREAM 35% FAT	g 175
LILLY NEUTRO	g 15
MILK 3.5% FAT	g 55
BURRO DI CACAO	g 12

PREPARATION

Mix together milk, cream and cocoa butter and bring them to a boil.

Once the cocoa butter is completerly melted, add the LILLY NEUTRO and mix.

Pour the hot mixture over the PRALIN NOISETTE and emulsify.

Cover with cover with cling film and place the mixture in the fridge.

Once cool, pour the mixture in a pastry bag.

DARK GIANDUIA AND COFFEE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
SINFONIA GIANDUIA FONDENTE	g 240
SOLUBLE COFFEE	g 12
SALT	g 2

PREPARATION

Bring the liquid cream to a boil.

Put the SINFONIA GIANUIA FONDENTE, soluble coffee and salt in a bowl.

Pour over it the hot liquid cream and emulsify with an immersion blender.

Cover with cover with cling film and place the mixture in the fridge for a night.

Next day whip the mixture using a planetary mixer with the whisk.

MARSHMALLOW

INGREDIENTS

TOP MERINGUE	g 166
WATER - (1)	g 83
LILLY NEUTRO	g 20
WATER - (2)	g 20

PREPARATION

Mix TOP MERINGUE with water (1) and create an italian meringue.

Dissolve LILLY NEUTRO in the warm water (2).

Once the meringue is ready, take a small part of it and mix it with the gelatine.

Add the remaining meringue and stir completely.

Pour the mixture in a pastry bag and spread it over a baking paper dusted with some grated coconut, creating some cylinders of marshmallow (they have to be as long as the baking tray) Then dust the surface with grated coconut.

Let them cool in the fridge for a night.

DECORATION

INGREDIENTS

GOCCE DI MERINGA	To Taste

FINAL COMPOSITION

Using a pastry bag pour a layer of gianduia and coffee chantilly in the FLOWER POT BLUE DOBLA.

Spread a generous layer of pralinated cremoux.

Add the chocolate biscuit cubes.

Spred again a layer of chantilly to fill completely the FLOWER POT.

Decorate with marshmallow, GOCCE DI MERINGA. Place in the middle a SNOWBALL and SNOWMAN DOBLA joined together using tempered chocolate.



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF