



Candy Christmas Tree

Recipe to make 9 cakes

DIFFICULTY LEVEL



Hazelnut and chocolate Financier

INGREDIENTS

DELINOISETTE

g 700

ALL-PURPOSE FLOUR

g 70

VIGOR BAKING

g 5

CORNSTARCH

g 40

EGG WHITES

g 520

UNSALTED BUTTER 82% FAT

g 110

SINFONIA CIOCCOLATO FONDENTE 56%

g 210

PREPARATION

- Mix the dry ingredients
- Add the egg whites and hand mix
- Add the butter and chocolate melted in the microwave
- Pour into a 60x40 cm baking pan with baking paper and level the mixture well
- Bake for 15 minutes at 160-170°C, it is possible to cook it directly in the mold shaped as a Christmas tree
- Let it cool and cut it with the mold of a Christmas tree

Coconut and chocolate crunchy stuff

INGREDIENTS

PRALIN DELICRISP COCONTY

g 700

PREPARATION

- Slightly heat the product and spread it into two sheets of baking paper thus obtaining a height of about 1 millimeter
- Put it in the fridge for at least 15 minutes
- Peel off the surface baking paper and cut with the mold shaped as a Christmas tree and store in the freezer

Mango mousse

INGREDIENTS

LIQUID CREAM 35% FAT

WATER

LILLY NEUTRO

FRUTTIDOR MANGO

g 550

g 250

g 90

g 400

PREPARATION

- Semi whip the cream in the planetary mixer

- Mix the water with LILLY NEUTRO and FRUTTIDOR MANGO previously smoothed with a blender

- Add the cream to the mixture in two-three moments, mixing slightly

Sponge cake

INGREDIENTS

IRCA GENOISE

EGGS

g 420

g 380

PREPARATION

- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed

- Place the whipped dough in a 60x40 pan with baking paper

- Bake at 180-190 ° C for 10-12 minutes, it is possible to cook it directly in the mold shaped as a Christmas tree

- Let it cool and cut it with a mold shaped as a Christmas tree

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

WATER - (1)

LIQUID CREAM 35% FAT - (1)

JOYGELATO COCCO

LIQUID CREAM 35% FAT - (2)

WATER - (2)

LILLY NEUTRO

g 330

g 100

g 65

g 60

g 400

g 80

g 80

PREPARATION

- Melt at 45° the chocolate and add it to the water (1), to the liquid cream and to JOYGELATO COCCO mixing it until you get a soft and homogeneous ganache
- Whip aside the cream (2), water (2) and LILLY NEUTRO in the planetary mixer until you get a soft texture
- Incorporate the whipped cream to the ganache in two moments, mixing it gently.

FINAL COMPOSITION

- start to assembly the cake with a first layer of hazelnut and chocolate financier
- spread a very thin layer of hazelnut and coconut mousse that will allow to stick the crunchy to the coconut
- pour the mango mousse with the pastry bag by making spikes with the smooth nozzle n. 10
- place a layer of classic sponge cake and moisten it slightly with a fruit syrup
- pour the white hazelnut and coconut mousse all over the entire surface of the cake, using a pastry bag with a curly nozzle.
- complete with DOBLA decorations: 3 Candy Cane, 3 Golden Crumble and Curls Green Dobra