Golden Christmas Tree

Recipe to make 9 cakes.

DIFFICULTY LEVEL

Shortcrust pastry

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 450
CASTER SUGAR	g 100
EGG YOLK	g 120

PREPARATION

- Mix all the ingredients in a planetary mixer with a flat beater until you get a well-blended dough.
- Let it rest in the refrigerator for at least 1 hour
- Roll the pastry to about 3 millimeters thickness and print with the appropriate sapling-shaped mold
- Bake for about 10 minutes at 170-180°C

Crunchy gianduia chocolate stuff

INGREDIENTS

PRALIN DELICRISP CLASSIC	g 700

PREPARATION

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

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Gianduia dark chocolate cremoso

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 160
EGG YOLK	g 45
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

PREPARATION

- Mix yolk with sugar
- Add hot milk and cream and mix
- Bring everything to 80-85°C (higher temperatures could lead to egg coagulation)
- Mix with an immersion blender and add the chocolate while continuing to mix
- Cover and refrigerate for at least 3 hours or in a positive shock freezer until completely cooled

Victoria sponge cake

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 300
SOFTENED BUTTER	g 200

PREPARATION

- Mount all the 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 about 15 minutes, it is possible to bake directly in the mold shaped as a Christmas tree
- Let it cool and cut with a Christmas tree shaped mold

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White hazelnut chocolate namelaka

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 550
FULL-FAT MILK (3,5% FAT)	g 400
GLUCOSIO	g 15
LIQUID CREAM 35% FAT	g 320
LILLY NEUTRO	g 65

PREPARATION

- Heat the milk with the glucose to about 60 ° C

- Add the LILLY NEUTRO and mix

- Add the chocolate while mixing with immersion blender

- Add the cold cream flush while continuing to mix

- Cover with cling film and refrigerate for at least 4 hours

- Whip in a planetary mixer at medium speed with a whisk until the right texture is obtained (about 1 minute)

FINAL COMPOSITION

- Start assembling the cake with a first layer of shortcrust pastry
- Spread a very thin layer of gianduia chocolate cream and add the gianduia crunchy
- Pour the gianduia chocolate cream with a pastry bag and make spikes with the n. 10 smooth nozzle
- Lay down a layer of Victoria sponge
- Pour the Namelaka with white hazelnut chocolate on the entire surface of the cake, using a pastry bag with a Saint Honorè nozzle
- Complete the cake with DOBLA decorations: 1 Reindeer, 1 Merry Christmas seal, 5 or 6 mini Pearl gold

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