

snowman

ALMOND SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 700
EGGS	g 115
UNSALTED BUTTER 82% FAT	g 185
AVOLETTA	g 150

PREPARATION

Mix all ingredients in planetary with the leaf.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 millimeters and put in the refrigerator to rest.

form discs of diameter 7 cm. and lay them on trays with micro-perforated mats.

Bake in a ventilated oven at 160 ºC for about 10-13 minutes with the valve open.

ALMOND BISCUIT

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
JOYPASTE MANDORLA TOSTATA	g 50
ALMOND FLAKES	To Taste

PREPARATION

Assemble in planetary at medium speed: Irca Genoise and eggs, for at least 8-10 minutes. Combine with the Joypaste and finish whipping.

Spread on baking trays with baking paper, laying a layer 5 mm high.

Sprinkle with sliced almonds and bake in the oven at 200-220°C. for a few minutes.

As soon as it is cooled down, keep it covered with plastic sheets.

BERRIES JELLY

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO	g 200
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

Lightly blend Fruttidor, add warm water and Lilly Neutro to the latter and mix.

Fill moulds for insert with the shape of a 1/2 sphere it a diameter of 4cm.

Put it in a blast chiller and unmold.

CREAMY MOUSSE WITH CHESTNUTS

INGREDIENTS

WATER	g 100
	g 400
LILLY NEUTRO	g 100
LIQUID CREAM	g 500

PREPARATION

Mix warm water with Lilly Neutro and then the chestnut puree.

Gently combine the semi-whipped cream.

FINAL COMPOSITION

Keeping the "Snowman Coupole" in their plastic box, fill them to 1/2 with mousse.
Insert the gel still frozen.
Cover with another mousse and close with a disc of almond Biscuit, the diameter of 5cm.
Cool positively and serve the dome, on the pastry disk.

Decorate with Dobla.

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