



WINTER WOODLAND CAKE

Special recipe for the Winter Wonderland 2021

DIFFICULTY LEVEL



CRUNCHY INSERT

INGREDIENTS

PRALINE AMANDE NOISETTE

SINFONIA CIOCCOLATO LATTE 38% - MELTED AT 40°C

DELICRISP

FLEUR DE SEL

g 220

g 170

g 330

g 4

PREPARATION

Combine all ingredient together.

Spread over baking paper in ordet to create a 5 mm thick layer.

Refrigerate.

HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE

VIGOR BAKING

ALL-PURPOSE FLOUR

CORNSTARCH

EGG WHITES

UNSALTED BUTTER 82% FAT

g 550

4

g 50

50

g 370

g 120

PREPARATION

Mix all dry ingredients with a whisk.

Mix in the egg whites and then the melted butter. Mix until homogeneous.

Fill the silicone molds and bake in a static oven for 10-15 minutes at 180-190 ° C with the valve closed.

BITTER GIANDUIA CREMEUX

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 160
EGG YOLK	g 45
CASTER SUGAR	g 25
MILK 3.5% FAT	g 125
LIQUID CREAM 35% FAT	g 125

PREPARATION

Make a crème anglaise with the liquids,sugar and egg yolks.

Add in the chocolate and emulsify.

SALTED CARAMEL GANACHE

INGREDIENTS

TOFFEE D'OR CARAMEL - HEATED AT 45°C	g 400
SINFONIA CIOCCOLATO FONDENTE 68%	g 100
UNSALTED BUTTER 82% FAT	g 25
FLEUR DE SEL	g 1

PREPARATION

Emulsify TOFFE D'OR CARAMEL and SINFONIA to obtain a ganache.

Add the butter and salt and emulsify.

Leave to cristalyze.

MILK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - FOR THE GANACHE	g 75
WATER - FOR THE GANACHE	g 65
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 200
LIQUID CREAM 35% FAT - TO BE WHIPPED	200
LILLY NEUTRO	g 35
WATER	g 35

PREPARATION

Combine the chocolate with the water and cream, emulsify until obtained a ganache.

Lightly whip the cream with water and LILLY.

Combine the ganache with the whipped cream to obtain a soft mousse.

INGREDIENTS

RENO CONCERTO FONDENTE 58% - MELTED AT 45°C

BURRO DI CACAO - MELTED AT 45°C

g 220

g 180

PREPARATION

Combine the two ingredients.

Use at 40-45°C.

FINAL COMPOSITION

In order to create the insert for the cake alternate in a silicone mould:

-gianduia cremeux

-hazlenut financier

-toffe ganache

-hazlenut financier

-toffe ganache

-crunchy insert

(the proportion has to be 30+20+10+20+10+10)

Freeze everything.

Spread the mousse in the silicon form making sure to cover completely all the corners.

Insert the frozen layer, and freez completely.

Unmould the cake while frozen and spey with the brown velvet.

Decorate with Dobla Pinecone e Pine Twig.