



## STAR AND PRESENT CHRISTMAS TREE

### RECIPE TO MAKE 9 CAKES

DIFFICULTY LEVEL



#### SPONGE CAKE

##### INGREDIENTS

IRCA GENOISE

g 840

EGGS

g 760

##### PREPARATION

- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed, place the whipped dough, in equal parts, in two 60x40 trays with baking paper
- Bake at 180-190°C for 10-12 minutes, it is possible to bake directly in the mold shaped as a Christmas tree
- Let it cool and print with a Christmas tree shaped mold

#### CARAMEL SYRUP

##### INGREDIENTS

JOYTOPPING CARAMELLO

g 400

WATER

g 200

##### PREPARATION

- Cold mix the two ingredients

## GIANDUIA CHOCOLATE CRUNCHY STUFF

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### INGREDIENTS

JOYCREAM CROCCANTISSIMO

g 900

### PREPARATION

- Slightly heat the product and spread it inside the mold shaped as a Christmas tree previously greased with oil, forming a layer of about 3 millimeters
- Put it in the shock freezer for at least 15 minutes and then take it out of the mold and store it in the freezer at -20 °

## ZABAGLIONE PARFAIT

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

TENDER MIX

g 300

JOYPASTE ZABAIONE

g 100

### PREPARATION

- Whip in a planetary mixer with a whisk TENDER MIX and cream until a firm texture is obtained
- Add JOYPASTE ZABAIONE and mix gently

## VANILLA PARFAIT

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

TENDER MIX

g 300

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 35

### PREPARATION

- Whip in a planetary mixer with a TENDER MIX whisk and cream until a firm texture is obtained
- Add JOYPASTE VANIGLIA MADAGASCAR BOURBON and mix gently

## FINAL COMPOSITION

- Start assembling the cake with a first layer of sponge cake
- Slightly moisten with caramel syrup
- Spread a very thin layer of zabaglione parfait and add the gianduia chocolate crunch
- Dress the zabaglione parfait with the n.10 smooth nozzle forming small spikes on the entire surface
- Place a layer of the sponge cake and moisten slightly with the caramel syrup
- Pour the vanilla parfait with a curly nozzle forming elongated spikes over the entire surface of the cake
- Complete the cake with DOBLA decorations: 3 Galaxy Yellow, 1 Candy Cane, 1 Present or 1 Gift Box 3D Dobra and Curls White