



CHESTNUT MERINGUE

MERINGUE DISCS

INGREDIENTS

EGG WHITES	g 500
CASTER SUGAR	g 500
CONFECTIONER'S SUGAR	g 500
- EGG WHITE POWDER	g 25

PREPARATION

mix the egg white at room temperature until it starts to foam slightly, then add the granulated sugar in at least 3 times, together with the powdered egg white.

Once you have obtained a whipped mixture, add the icing sugar sifted in 3 times with a marisa.

Form discs on parchment paper and bake at 80 degrees until the meringue is completely dry.
(the method varies according to the oven and the chosen temperature)

COCOA BISCUIT

INGREDIENTS

IRCA GENOISE CHOC	g 250
EGGS	g 300
HONEY	g 25

PREPARATION

Whip all the ingredients together for 8/10 minutes in a planetary mixer at medium/high speed.

Arrange 500g/600g of dough per tray on trays lined with parchment paper and bake at 200 degrees in a convection oven for a few minutes, remove from the oven and preserve humidity by keeping it covered.

BLUEBERRY JELLY

INGREDIENTS

FRUTTIDOR MIRTILLO	g 250
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

Mix hot water with neutral lilly, add blueberry fruit (slightly heated if necessary). Optionally blend with an immersion blender

Pour into an insert mold and place a disk of cocoa bisque on top, blast chill

CHESTNUT MOUSSE

INGREDIENTS

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

PREPARATION

Mix lilly with warm water and add the chestnut cream, then incorporate the semi-whipped cream.

WHITE CHOCOLATE GLAZE

INGREDIENTS

WATER	g 100
SINFONIA CIOCCOLATO BIANCO 33%	g 270
MIRROR NEUTRAL	g 300

PREPARATION

Mix the water and MIRROR NEUTRAL and bring to a slight boil. Add the chocolate and mix with an immersion mixer. Leave to crystallize in the refrigerator for at least 4 hours. To use, heat the mixture to 35°C and glaze mousses or Bavarian creams at a temperature of -18/-20°C.

FINAL COMPOSITION

Spread a light layer of tempered dark chocolate on one side of each meringue disc.

Inside a steel ring with a diameter corresponding to the disk of meringue previously prepared, and a height of 5cm / 6cm, place the first disk with the part covered in chocolate facing upwards.

Pour a layer of chestnut mousse, insert the insert with the bisque facing down, cover with another light layer of chestnut mousse, finally the second meringue disc with the side without chocolate upwards.

Reach the ring level with a very light layer of mousse, blast chill, glaze and decorate

RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF