



FALLING LEAVES

WINTERWONDERLAND SPECIAL RECIPE 2021

HAZELNUT CRUNCHY BASE

INGREDIENTS

UNSALTED BUTTER 82% FAT

DELINOISETTE

STRONG FLOUR

FLEUR DE SEL

g 100

g 200

g 100

g 2

PREPARATION

Mix all the dry ingredients in a planetary mixer fitted with paddle, then add cold butter cutted into cubes to obtain a crumble.

Let it cool in the fridge.

Create the base in a rectangular mould of 30x10 and bake in the oven at 155°C until reaching a gliding coloration.

Let it cool and then spray with melted chocolate.

HAZELNUT ROLLÉ

INGREDIENTS

EGGS

IRCA GENOISE

DELINOISETTE

UNSALTED BUTTER 82% FAT

g 240

g 200

g 100

g 30

PREPARATION

Beat the eggs with IRCA GENOISE in a stand mixer fitted with whisk for at least 10-12 minutes at medium-high speed. Combine with DELINOISETTE and keep whipping gently, then add little by little melted butter while whipping at low speed.

Place on a tray covered with parchment paper and roll out a layer of about 3mm. Bake at 200-210°C for about 7-8 minutes.

BITTER ORANGE JELLY

INGREDIENTS

ORANGE PURÉE	g 200
WATER	g 50
LILLY NEUTRO	g 55

PREPARATION

Mix all the ingredients with the blender and pour the mixture in a silicon mould creating a layer of 2mm.
Freeze and then cut.

LEMON CRÈME BRULEE

INGREDIENTS

MILK 3.5% FAT	180
LIQUID CREAM 35% FAT	g 180
CREME BRULEE	g 65
PASTA AROMATIZZANTE LIMONE	g 15
GRATED LEMON ZEST	g 5

PREPARATION

Mix milk and cream with the CRÈME BRULEE MIX, bring to a gentle boil using a microwave while mixing regularly.
Combine JOYPASTE and lemon zest. Pour the mixture in a stamp of 8x28 cm creating a layer of 2mm. Let it cool for a couple of minutes and then place a layer of rollè.

GIANDUIA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 40
WATER	g 80
RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 200
LIQUID CREAM 35% FAT	g 240
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

Melt chocolate at 45°C then add it to cream (1) and water (1) (previously heated at 20°C). Mix to obtain a fluid ganache.
Whip cream (2) with LILLY and water (2), until a smooth and soft structure.
Gently add it to the ganache (25-30°C).

INGREDIENTS

WATER	g 135
RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 300
MIRROR NEUTRAL	g 225

PREPARATION

Combine water and MIRROR NEUTRO and bring it to a gentle boil.

Add chocolate and mix with an immersion blender.

Let it crystallize in the fridge for at least 4 hours.

Boil the mixture at about 25-40°C and glaze at -20°C.

FINAL COMPOSITION

Place the baked crumble inside the rectangular stamp and then freeze.

Put together the heart of the pastry by overlapping 3 rectangular layers of rollè with 2 of orange jam. To conclude, place a layer of lemon “crème brulee” and then freeze.

Pour the gianduia mousse over the crumble up to the middle of the stamp.

Place in the middle the frozen “heart” pushing the mousse up to the edge of the mould. Level out the mousse and freeze.

Unmould and cover the cake with the glaze.

Decorate with lemon and orange zest, golden leaves and DOBLA decorations: Curly leaf yellow, Acorn, Pinecone.