



INEVITABLY TOGETHER

MODERN MOUSSE GLAZED WITH SPIDER WEB EFFECT

DIFFICULTY LEVEL



HAZELNUT ROLLÉ

INGREDIENTS

IRCA GENOISE

g 500

EGGS - AT ROOM TEMPERATURE

g 600

GRANELLA DI NOCCIOLA

g 150

HONEY

g 50

PREPARATION

Whip all the ingredients, except for GRANELLA DI NOCCIOLE, in a planetary mixer with a whisk attachment for 10 minutes at high speed.

Spread the whipped mixture into a 0.5-cm layer onto parchment paper, sprinkle with GRANELLA DI NOCCIOLE, then bake at 210°C for 8 minutes (closed valve).

CRÈME BRÛLÉE INSERT

INGREDIENTS

CREME BRULEE

g 70

MILK 3.5% FAT

g 250

LIQUID CREAM 35% FAT

g 200

PREPARATION

Combine all the ingredients and bring to a gentle boil.

Pour in the silicone mould for inserts and freeze.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL - HEATED TO 30°C

g 200

PREPARATION

Spread PRALIN DELICRISP in a thin layer between two sheets of parchment paper.

Refrigerate for 1 hour.

When cold, use a steel ring to cut into discs having the same diameter as that of the crème brûlée insert.

Store in the freezer until you need to use them.

HAZELNUT MOUSSE

INGREDIENTS

LILLY NEUTRO

g 200

JOYPASTE NOCCIOLA PIEMONTE

g 150

WATER

g 200

LIQUID CREAM 35% FAT

g 1000

PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with water and LILLY.

Combine to the flavouring paste until you obtain a soft mousse.

COATING AND DECORATION

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE - HEATED TO 55°C

To Taste

MIRROR CIOCCOLATO BIANCO - HEATED TO 60°C

To Taste

FINAL COMPOSITION

Half-fill the silicone mold for cakes with the hazelnut mousse.

Place the insert of crème brûlée, cover with the crunchy insert and spread a veil of mousse.

Close the cake with a disc of rollè and put in the blast chiller.

Wait for the dessert to be completely frozen, then remove from mold.

Frost with MIRROR EXTRADARK, then use a spatula "soiled" with some MIRROR EXTRA WHITE to smooth the glazed surface.

Place onto a plate and decorate as you like most.

RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

To create a perfect "spider web" effect it is essential to abide by the glaze temperatures specified in the recipe.