

CANDY CHRISTMAS TREE

RECIPE TO MAKE 9 CAKES





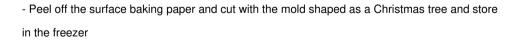


HAZELNUT AND CHOCOLATE FINANCIER

INGREDIENTS		PREPARATION
DELINOISETTE	g 700	- Mix the dry ingredients
ALL-PURPOSE FLOUR	g 70	- Add the egg whites and hand mix
VIGOR BAKING	g 5	- Add the butter and chocolate melted in the microwave
CORNSTARCH	g 40	- Pour into a 60x40 cm baking pan with baking paper and level the mixture well
EGG WHITES	g 520	- Bake for 15 minutes at 160-170°C, it is possible to cook it directly in the mold shaped as a
UNSALTED BUTTER 82% FAT	g 110	Christmas tree
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	% g 210 - Let it cool a	- Let it cool and cut it with the mold of a Christmas tree

COCONUT AND CHOCOLATE CRUNCHY STUFF

PRALIN DELICRISP COCONTY	g 700	- Slightly heat the product and spread it into two sheets of baking paper thus obtaining a height
		of about 1 millimeter
		- Put it in the fridge for at least 15 minutes





MANGO MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 550	- Semi whip the cream in the planetary mixer
WATER	g 250	- Mix the water with LILLY NEUTRO and FRUTTIDOR MANGO previously smoothed with a
LILLY NEUTRO	g 90	blender
FRUTTIDOR MANGO	g 400	- Add the cream to the mixture in two-three moments, mixing slightly

SPONGE CAKE

INGREDIENTS		PREPARATION
IRCA GENOISE	g 420	- Whip all ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed
EGGS	g 380	- Place the whipped dough in a 60x40 pan with baking paper
		- Bake at 180-190 $^{\circ}$ C for 10-12 minutes, it is possible to cook it directly in the mold shaped as a
		Christmas tree
		- Let it cool and cut it with a mold shaped as a Christmas tree

WHITE CHOCOLATE AND COCONUT MOUSSE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 330	- Melt at 45° the chocolate and add it to the water (1), to the liquid cream and to JOYGELATO
WATER - (1)	g 100	COCCO mixing it until you get a soft and homogeneus ganache
LIQUID CREAM 35% FAT - (1)	g 65	- Whip aside the cream (2), water (2) and LILLY NEUTRO in the planetary mixer until you get a
JOYGELATO COCCO	g 60	soft texture
LIQUID CREAM 35% FAT - (2)	g 400	- Incorporate the whipped cream to the ganache in two moments, mixing it gently.
WATER - (2)	g 80	
LILLY NEUTRO	g 80	



FINAL COMPOSITION

- start to assembly the cake with a first layer of hazelnut and chocolate financier
- spread a very thin layer of hazelnut and coconut mousse that will allow to stick the crunchy to the coconut
- pour the mango mousse with the pastry bag by making spikes with the smooth nozzle n. 10
- place a layer of classic sponge cake and moisten it slightly with a fruit syrup
- pour the white hazelnut and coconut mousse all over the entire surface of the cake, using a pastry bag with a curly nozzle.
- complete with DOBLA decorations: 3 Candy Cane, 3 Golden Crumble and Curls Green Dobla

