



GOLDEN CHRISTMAS TREE

RECIPE TO MAKE 9 CAKES.

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

CASTER SUGAR

EGG YOLK

g 1000

g 450

g 100

g 120

PREPARATION

- Mix all the ingredients in a planetary mixer with a flat beater until you get a well-blended dough.
- Let it rest in the refrigerator for at least 1 hour
- Roll the pastry to about 3 millimeters thickness and print with the appropriate sapling-shaped mold
- Bake for about 10 minutes at 170-180°C

CRUNCHY GIANDUIA CHOCOLATE STUFF

INGREDIENTS

PRALIN DELICRISP CLASSIC

g 700

PREPARATION

- Slightly heat the product and spread it inside two sheets of baking paper, thus obtaining about 1 millimeter of height
- Put in the refrigerator for at least 15 minutes
- Peel off the baking paper on the surface and cut with the mold shaped as a Christmas tree and store it in the freezer

GIANDUIA DARK CHOCOLATE CREMOSO

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

g 160

EGG YOLK

g 45

CASTER SUGAR

g 25

FULL-FAT MILK (3,5% FAT)

g 125

LIQUID CREAM 35% FAT

g 125

PREPARATION

- Mix yolk with sugar

- Add hot milk and cream and mix

- Bring everything to 80-85°C (higher temperatures could lead to egg coagulation)

- Mix with an immersion blender and add the chocolate while continuing to mix

- Cover and refrigerate for at least 3 hours or in a positive shock freezer until completely cooled

VICTORIA SPONGE CAKE

INGREDIENTS

IRCA GENOISE

g 500

EGGS

g 300

SOFTENED BUTTER

g 200

PREPARATION

- Mount all the ingredients in a planetary mixer with a whisk for 10-12 minutes at medium speed

- Place the whipped dough in a 60x40 pan with baking paper

- Bake at 180-190°C for about 15 minutes, it is possible to bake directly in the mold shaped as a Christmas tree

- Let it cool and cut with a Christmas tree shaped mold

INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

LIQUID CREAM 35% FAT

LILLY NEUTRO

g 550

g 400

g 15

g 320

g 65

PREPARATION

- Heat the milk with the glucose to about 60 ° C

- Add the LILLY NEUTRO and mix

- Add the chocolate while mixing with immersion blender

- Add the cold cream flush while continuing to mix

- Cover with cling film and refrigerate for at least 4 hours

- Whip in a planetary mixer at medium speed with a whisk until the right texture is obtained
(about 1 minute)**FINAL COMPOSITION**

- Start assembling the cake with a first layer of shortcrust pastry
- Spread a very thin layer of gianduia chocolate cream and add the gianduia crunchy
- Pour the gianduia chocolate cream with a pastry bag and make spikes with the n. 10 smooth nozzle
- Lay down a layer of Victoria sponge
- Pour the Namelaka with white hazelnut chocolate on the entire surface of the cake, using a pastry bag with a Saint Honorè nozzle
- Complete the cake with DOBLA decorations: 1 Reindeer, 1 Merry Christmas seal, 5 or 6 mini Pearl gold