



## THE ENCHANTED FOREST

### COCONUT SPONGE

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#### INGREDIENTS

EGG WHITES - (1)  
CASTER SUGAR  
CONFECTIONER'S SUGAR  
GRANCOCCO  
TYPE 00 WHITE FLOUR  
EGG WHITES - (2)  
COCONUT PURÉE

g 225  
g 125  
g 110  
g 110  
g 50  
g 75  
g 25

#### PREPARATION

In a planetary mixer, blend flour with GRANCOCCO and confectioner's sugar.  
Mix the blended powder with egg whites (2) and coconut puree.  
Beat the egg whites (1) with granulated sugar, then add it to the mixture.  
Spread over a sheet pan with a spatula and bake at 170°C in the convection oven around 25 minutes.  
When cold, cut into 8cm diameter discs.

### CRUNCHY CREAM

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#### INGREDIENTS

PRALIN DELICRISP COCONTY

g 120

### SNOW EFFECT

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#### INGREDIENTS

FOOD COLOURANT

## CRÈME ANGLAISE

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### INGREDIENTS

MILK 3.5% FAT  
LIQUID CREAM 35% FAT  
EGG YOLKS  
CASTER SUGAR

g 115  
g 115  
g 45  
g 20

### PREPARATION

Gently stir sugar with egg yolks.  
Mix milk and cream and bring them to a boil.  
Pour 1/3 of it on the yolks and sugar mixture and mix.  
Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.  
Remove from heat and mix with a hand blender.

## MILK CHOCOLATE EXOTIC CREAM

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### INGREDIENTS

CREME ANGLAISE  
MINUETTO LATTE SANTO DOMINGO 38%  
PASSION FRUIT PURÉE  
BANANA PURÉE

g 300  
g 300  
g 140  
g 140

### PREPARATION

Using a hand blender, emulsify the creme anglaise with the melted chocolate.  
Add passion fruit puree and banana puree.  
Put in the fridge until creamy consistency.  
Pipe into the silicon mold insert and freeze.

## COCONUT MOUSSE

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### INGREDIENTS

COCONUT PURÉE  
LILLY NEUTRO  
LIQUID CREAM 35% FAT

g 500  
g 80  
g 400

### PREPARATION

Warm up 125gr of coconut puree up to 85°C.  
Add LILLY NEUTRO, then add the remaining cold coconut puree, mix and bring to 21°C.  
Add whipped cream.  
Pour in silicon mould, insert the frozen milk chocolate exotic cream and lastly put in the blast chiller.

## WHITE GLAZE

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO

g 300

### FINAL COMPOSITION

Spread a thin layer of crunchy cream over the coconut sponge discs, then use the white spray over the surface to create the snow effect.

Unmold the coconut mousse and cover it with the white glaze, then place it over the coconut sponge discs.

Decorate with Dobra: REINDEER and SNOWBALL.