

Dolce Sueno

(Recipe for 3 molds)



Fizzy biscuit and almond-nougat mousse

Ingredients	Quantity	Operational mode	
Fizzy biscuit			
Ground Almonds PatisFrance	85 g	Whip the almonds, Starchy icing sugar PF and yolk egg. Whip the white egg, add the caster sugar. Incorporate a part of white egg in the first blend then add flour, melted butter and the rest of white egg. Pour the totality on a plate of 60X40 cm. Spread the biscuit. Bake it in a convection oven at 200°C during around 7min, closed ouras. Heat up Pralifizz PF , not exceeding 28°C. Cast on the biscuit and keep it at 4°C. Melt white chocolate and cocoa butter. Pour on the Pralifizz PF to create an insulating layer. Keep it at 4°C.	
Starchy icing sugar PF	145 g		
Yolk egg	60 g		
Egg	60 g		
White egg	150 g		
Caster sugar	60 g		
Flour	50 g		
Melted butter	50 g		
Pralifizz PatisFrance	1600 g		
White Chocolate Couverture Cocoa 30% PatisFrance	100 g		
Cocoa butter PatisFrance	100 g		
Apricot creamy			

Apricot Starfruit PatisFrance	400 g	Bring Apricot Starfruit PF to a boil, juice and Apricots Alcornia PF . Blend it. Add sugar and Pectin NH PF . Bring to a boil. Remove from heat, add lemon juice. Weigh and cast 700g of apricot creamy for mini mold. Freeze it.
Apricots Alcornia PatisFrance	700 g	
Syrup of apricot	100 g	
Sugar	200 g	
Pectin NH PatisFrance	35 g	
Lemon	1	
Sweet almond-nougat mousse		
Patiscrem PatisFrance	195 g	Heat up the cream at 45°C, then add the Patis'Mousse Neutral PF . Pour on Almond Praliné PF then mix it. Incorporate delicately the whipped cream.
Almond Praliné PatisFrance	450 g	
Patis'Mousse Neutral PatisFrance	76 g	
Whipped Patiscrem PatisFrance	515 g	

Assembly :

Line the mold with sweet almond mousse (600 g). Put on the apricot creamy. Cover with sweet almond mousse (450 g), smooth. Close with the fizzy biscuit.

Finishing touch :

Glaze with Neutral Miroir Plus PatisFrance. Decorate with White chocolate decorations PF – rounds, Raw Almonds PF, Blanched Sliced Hazelnut PF and Pistachios PF.

