Gingerbread mille feuille

Christmas recipe inspiration



Recipe

cinnamon shortcrust pastry

top frolla IRCA	1400g
butter	375g
whole eggs	225g
avoletta	300g
Totaal	**2300g**

cinnamon shortcrust pastry

Mix the TOP FROLA, AVOLETTA, and butter in a stand mixer with the paddle attachment (sandblasting).
Add the eggs and mix without whipping.
Roll out between 2 sheets of parchment paper to a thickness of 2-3 mm and refrigerate
for at least 2 hours.
Cut out discs for individual portions.
Bake at 170°C (340°F) for about 15 minutes.

mascarpone namelaka

milk	200g
glucose	10g
lilly neutro IRCA	45g
joy gelato mascarpone IRCA	16g
reno x white IRCA	340g
cream	250g
Totaal	**861g**

mascarpone namelaka

Bring the first four ingredients to a gentle boil, mix in the white chocolate, and finally the chilled cream. cool in the refrigerator and assemble the next day.

apple/caramel compote filling

Totaal	**as much as needed**

apple/caramel compote filling

use a few cubes of pure fruttidor and caramel for the internal filling.

Assembly, layout and finishing

Fill the biscuit layers with the whipped namelaka, alternating with the apple fruttidor and caramel toffee d'or.
You can make 2 or 3 layers.
Decorate with tufts and: Dobla gingerbread man large.

Enjoy this exciting recipe.

Featured Product(s)



Gingerbread man large