



Bonne Année

Yield: 25 pieces, silicon moulds

Ingredients:

_____	1	Swiss roll (250g)
_____	1	Bottle cocoa butter spray
		<u>Nugotin Cream</u>
_____	0,150 kg	Alaska-express Neutral
_____	0,005 kg	Gingerbread Spice
_____	0,150 kg	Water
_____	0,030 kg	Royal Paste Amaretto
_____	0,375 kg	Nugotin , melted
_____	0,750 kg	Whipped cream
		<u>Filling</u>
_____	0,350 kg	Bon Orange
		<u>Decoration</u>
_____	0,100 kg	Cristaline Red
_____	0,200 kg	Apple filling

Method:

- * Dissolve **Alaska-express Neutral**, **Gingerbread Spice** and **Royal Paste Amaretto** in water, fold in the melted **Nugotin** and the whipped cream.
- * Fill into silicon moulds.
- * Pipe **Bon Orange** into the **Nugotin** cream.
- * Cut small bases of the Swiss roll and press onto the mould.
- * Place in the fridge for min. 1 hour.
- * Afterwards place in the freezer.
- * Remold the dessert and spray with cocoa butter spray as shown in the photo.
- * Dip the base into coconut flakes.
- * Decorate as shown in the photo.

