



SINGLE PORTION ORANGE AND CARROT

👤 Intermediate level

combines the soft sweetness of the carrot with the freshness of the orange, which balances and softens the intense, sugary flavour, creating a perfect balance.



RECIPE CREATED BY:

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Pastry Chef

EXTERNAL EGG

RENO X LATTE

- qb
- Temper the chocolate and make the shell inside the mold.
 - Let it crystallize.
 - Remove from the mold and with the help of a wire brush create lines on the outer shell.

NAMELAKA DARK GIANDUIA

full-fat milk (3,5% fat)

[GLUCOSIO](#)

[SINFONIA GIANDUIA FONDENTE](#)

liquid cream 35% fat

[LILLY NEUTRO](#)

- 250g
- 10g
- 320g
- 200g
- 35g
- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and mix with an immersion blender.
 - Add the chocolate while continuing to mix.
 - Add the cold cream in a thin stream while continuing to mix.
 - Cover part of the namelaka with cling film and put in the refrigerator for at least 4 hours, while pour another part of the namelaka into the mold for the final decoration and freeze.

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GROUP

Extraordinary
made simple.

PROCEDURE

FRUTTIDOR ARANCIA

water

LILLY NEUTRO

200g

40g

40g

- Heat the Fruttidor in the microwave.

- Add water and Lilly and mix with an immersion blender.

CARROT CAKE

CEREAL'EAT CAKE

seed oil

water

unsalted butter 82% fat

VIGOR BAKING

julienne carrots

cinnamon powder

1000g

200g

300g

150g

10g

150g

qb

- Mix all the ingredients in a planetary mixer with a leaf at medium speed for about 5 minutes.

- Place the carrot cake on a baking sheet.

- Bake at 170-175°C for about 8/10 minutes.

FINAL COMPOSITION

- Assemble the namelaka and dress inside the chocolate shell up to its half.
- make a layer of orange gel.
- Insert the carrot cake disk up to the edges of the shell.
- Close everything with the namelaka previously poured into the mold.
- Decorate with CUTE BUNNY and CAROT by Dobra.



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