

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 shirt 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)	250g	-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.
GLUCOSIO	10g	
SINFONIA GIANDUIA FONDENTE	320g	
liquid cream 35% fat	200g	
LILLY NEUTRO	35g	

PROCEDURE

FRUTTIDOR ARANCIA	200g	- Heat the Fruttidor in the microwave. - Add water and Lilly and mix with an immersion blender.
water	40g	
LILLY NEUTRO	40g	

irca GROUP

Extraordinary made simple.

CARROT CAKE

CEREAL'EAT CAKE	1000g
seed oil	200g
water	300g
unsalted butter 82% fat	150g
VIGOR BAKING	10g
julienne carrots	150g
cinnamon powder	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 Dobla.