



THE APPLE OF CONTENTION

👤 Intermediate level

FRUIT FLAVOURED MODERN SINGLE-PORTION



RECIPE CREATED BY:

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Pastry Chef

GLUTEN FREE ALMOND SHORTCRUST PASTRY

TOP FROLLA GLUTEN FREE

unsalted butter 82% fat
almond flour
confectioner's sugar

250g
187.5g
180g
180g

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes. Let the dough rest in the fridge for at least 2 hours. Roll the dough out to 3mm and cut out into 5x9cm rectangles. Lay them onto perforated silicone baking mats and bake at 180°C for 8 minutes.

APPLE MOUSSE

LILLY NEUTRO

water
liquid cream 35% fat

JOYPASTE MELA VERDE

200g
200g
1000g
100g

Whip all the ingredients in a planetary mixer at medium speed, until well combined and airy.

CHERRY FLAVOURED JELLY

FRUTTIDOR CILIEGIA

water

LILLY NEUTRO

200g
40g
40g

Dissolve LILLY NEUTRO in the water. Combine to FRUTTIDOR and pour into the silicone mould for inserts. Freeze until fully hardened.

irca
GROUP

Extraordinary
made simple.

COATING

MIRROR NEUTRAL
food colourant

qb Combine the two ingredients without incorporating
qb air.

FINAL COMPOSITION

Use the apple mousse to fill the single-portion silicone mould for $\frac{3}{4}$ of its volume.

Place the jelly insert and cover with a veil of mousse.

Put in the blast chiller until frozen.

Remove the single-portions from mould and glaze them with the coloured MIRROR.

Place the single-portions onto the shortcrust bases and decorate as you like most.



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