

THE APPLE OF CONTENTION

Pasic level FRUIT FLAVOURED MODERN SINGLE-PORTION

GLUTEN FREE ALMOND SHORTCRUST PASTRY

Ingredients TOP FROLLA GLUTEN FREE

unsalted butter 82% fat almond flour confectioner's sugar

Preparation

250g In a planetary mixer with the paddle attachment, knead all the ingredients

187.5g at low speed for 5 minutes.

180g Let the dough rest in the fridge for at least 2 hours.

180a 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

Ingredients LILLY NEUTRO

water

liquid cream 35% fat JOYPASTE MELA VERDE

Preparation

200g Whip all the ingredients in a planetary mixer at medium speed, until well

200g combined and airy.

1000g

100g

CHERRY FLAVOURED JELLY

Ingredients FRUTTIDOR CILIEGIA

water LILLY NEUTRO 40g 40g

Preparation

Dissolve LILLY NEUTRO in the water.

Combine to FRUTTIDOR and pour into the silicone mould for inserts.

Freeze until fully hardened.

COATING

Ingredients
MIRROR NEUTRAL
food colourant

Preparation

Combine the two ingredients without incorporating air.

Final composition

Use the apple mousse to fill the single-portion silicone mould for 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.