

THE APPLE OF CONTENTION

Intermediate level

FRUIT FLAVOURED MODERN SINGLE-PORTION



RECIPE CREATED BY:

Fabio Birondi

Pastry Chef

GLUTEN FREE ALMOND SHORTCRUST PASTRY

TOP FROLLA GLUTEN FREE	250g
unsalted butter 82% fat	187.5g
almond flour	180g
confectioner's sugar	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	200g
water	200g
liquid cream 35% fat	1000g
JOYPASTE MELA VERDE	100g

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

CHERRY FLAVOURED JELLY

FRUTTIDOR CILIEGIA	200g
water	40g
LILLY NEUTRO	40g

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

COATING

MIRROR NEUTRAL	qb
food colourant	qb

Combine the two ingredients without incorporating air.

irca GROUP

Extraordinary made simple.

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.