



# THE APPLE OF CONTENTION

chef Intermediate 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.

180g 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

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### INGREDIENTS

FRUTTIDOR CILIEGIA

water

LILLY NEUTRO

### PREPARATION

200g Dissolve LILLY NEUTRO in the water.

40g Combine to FRUTTIDOR and pour into the silicone mould for inserts.

40g Freeze until fully hardened.

## COATING

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### INGREDIENTS

MIRROR NEUTRAL

food colourant

### PREPARATION

qb Combine the two ingredients without incorporating air.

qb

## Final composition

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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.