



# RING PINEAPPLE DARK

👤 Advanced level

Chocolate and pineapple single-serve dessert



**RECIPE CREATED BY:**  
Oriol Portabella  
Pasticciere

## CHOCOLATE BISCUIT

IRCA GENOISE CHOC  
eggs

400g  
400g

Whip all the ingredients in a planetary mixer for 15 minutes.  
Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

## CRUNCHY LAYER

PRALIN DELICRISP CLASSIC

qb

Melt PRALIN DELICRISP CLASSIC at low temperature.

## CRÈME ANGLAISE

liquid cream 35% fat  
fresh full-fat milk (3,5% fat)  
egg yolks  
caster sugar

200g  
200g  
80g  
40g

Gently stir sugar with egg yolks.  
Mix milk and cream and bring them to a boil.  
Pour 1/3 of it on the yolks and sugar mixture and mix.  
Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.  
Remove from heat and mix with a hand blender.



Extraordinary  
made simple.

## CHOCOLATE CREMOUX

creme anglaise  
SINFONIA CIOCCOLATO FONDENTE  
68%  
SINFONIA CIOCCOLATO LATTE 38%  
LILLY NEUTRO

500g Heat the crème anglaise at 45°C, then add LILLY  
NEUTRO.  
90g Melt SINFONIA CIOCCOLATO LATTE 38% and  
95g SINFONIA CIOCCOLATO FONDENTE 68% at 45°C, then  
10g add the chocolate to the cream.  
Mix using a hand blender.

## GLOSSY PINEAPPLE FILLING

FRUTTIDOR ANANAS  
MIRROR NEUTRAL

200g Mix the two ingredients.  
20g

## FINAL COMPOSITION

Spread the cruchy layer over the chocolate biscuit, then cut some discs with a pastry ring and place them on the bottom of the ring.  
Fill the ring with chocolate mousse.  
Spread a layer of glossy pineapple filling to finish the dessert.  
Decorate with DOBLA MINI GOLD PEARL.



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