

RING PINEAPPLE DARK

Chocolate and pineapple single-serve dessert

CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC

eggs

PREPARATION

400g Whip all the ingredients in a planetary mixer for 15 minutes.

400g Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC

PREPARATION

Melt PRALIN DELICRISP CLASSIC at low temperature.

CRÈME ANGLAISE

INGREDIENTS

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

PREPARATION

200g Gently stir sugar with egg yolks.

200g Mix milk and cream and bring them to a boil.

80g Pour 1/3 of it on the yolks and sugar mixture and mix.

40g 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.

CHOCOLATE CREMOUX

INGREDIENTS

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

PREPARATION

Heat the crème anglaise at 45°C, then add LILLY NEUTRO.
Melt SINFONIA CIOCCOLATO LATTE 38% and SINFONIA CIOCCOLATO
FONDENTE 68% at 45°C, then add the chocolate to the cream.

GLOSSY PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS MIRROR NEUTRAL

PREPARATION

200g Mix the two ingredients.

10a Mix using a hand blender.

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.