

RING PINEAPPLE DARK

Advanced level

Chocolate and pineapple single-serve dessert



RECIPE CREATED BY:

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Pasticciere

CHOCOLATE BISCUIT

IRCA GENOISE CHOC	400g	Whip all the ingredients in a planetary mixer for 15 minutes.
eggs	400g	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	200g	Gently stir sugar with egg yolks.
fresh full-fat milk (3,5% fat)	200g	Mix milk and cream and bring them to a boil.
egg yolks	80g	Pour 1/3 of it on the yolks and sugar mixture and mix.
caster sugar	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

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

irca GROUP

Extraordinary made simple.

GLOSSY PINEAPPLE FILLING

FRUTTIDOR ANANAS	200g	Mix the two ingredients.
MIRROR NEUTRAL	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.