



# ZUCCOTTO

## CIOCCOPORTOGALLO

👤 Advanced level

CHOCOLATE & ORANGE MOUSSE

### CHOCOLATE BISCUIT

SFRULLA CHOC

eggs

1000g

1200g

Whip all the ingredients in a planetary mixer with the whisk attachment at high speed for 8 minutes. Spread the batter evenly into 5-mm thick layers onto trays lined with parchment paper, then bake at 220-230°C for a few minutes.

### ORANGE JELLY

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

200g

40g

40g

Rehydrate LILLY with water by mixing with a whisk. Combine the mixture to FRUTTIDOR and blend with an immersion mixer. Strain into silicone moulds for inserts and freeze.

### ITALIAN MERINGUE

TOP MERINGUE

water

1000g

500g

In a planetary mixer with the whisk attachment, whip all the ingredients at the highest speed for 8-10 minutes.

## CHOCOLATE MOUSSE

### PASTA BITTER

liquid cream 35% fat  
unsalted butter 82% fat

200g Emulsify PASTA BITTER with cream to make a  
200g ganache.  
75g Combine the butter and 200g of the Italian meringue  
you made.

## CHOCOLATE CRUNCHY FILLING

### PRALIN DELICRISP NOIR

qb Spread a thin layer of PRALIN DELICRISP between two  
sheets of parchment paper.  
Freeze until completely hardened.  
Use a steel ring to cut the frozen PRALIN DELICRISP,  
which has to be stored in the freezer until you need to  
use it.

## FINAL COMPOSITION

Use a silicone mould for zuccotto, spread a layer of chocolate mousse, place the orange jelly, spread a veil of chocolate mousse, lay the disc of frozen crunchy filling, spread another veil of mousse and cover with a disc of chocolate rollé. Put the zuccotto in the blast chiller until it hardens completely. Unmould and glaze with MIRROR CIOCCOLATO.



Extraordinary  
made simple.