

ZUCCOTTO CIOCCOPORTOGALLO

CHOCOLATE & ORANGE MOUSSE

CHOCOLATE BISCUIT

Ingredients
SFRULLA CHOC

eggs

Preparation

1000g Whip all the ingredients in a planetary mixer with the whisk attachment at

1200g 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

Ingredients

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

Preparation

200g Rehydrate LILLY with water by mixing with a whisk.

40g Combine the mixture to FRUTTIDOR and blend with an immersion mixer.

40q Strain into silicone moulds for inserts and freeze.

ITALIAN MERINGUE

Ingredients
TOP MERINGUE

water

Preparation

 $1000g\,\,$ In a planetary mixer with the whisk attachment, whip all the ingredients at

500g the highest speed for 8-10 minutes.

CHOCOLATE MOUSSE

Ingredients

PASTA BITTER

liquid cream 35% fat unsalted butter 82% fat 200g 200g

Preparation

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

CHOCOLATE CRUNCHY FILLING

Ingredients
PRALIN DELICRISP NOIR

Preparation

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.