



ZUCCOTTO CIOCCOPORTOGALLO

👨‍🍳 Advanced level

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.
40g 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

PREPARATION

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

CHOCOLATE CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP NOIR

PREPARATION

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.