



# ZUCCOTTO CIOCCOPORTOGALLO

chef 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 high speed for 8 minutes.  
1200g 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 the highest speed for 8-10 minutes.  
500g

## CHOCOLATE MOUSSE

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### 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

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### 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

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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.