ZUCCOTTO CIOCCOPORTOGALLO

Advanced level

CHOCOLATE & ORANGE MOUSSE

CHOCOLATE BISCUIT

SFRULLA CHOC	1000g	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.
eggs	1200g	

ORANGE JELLY

FRUTTIDOR ARANCIA	200g	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.
LILLY NEUTRO	40g	
water	40g	

ITALIAN MERINGUE

TOP MERINGUE	1000g	In a planetary mixer with the whisk attachment, whip all the ingredients at the highest speed for 8-10 minutes.
water	500g	

CHOCOLATE MOUSSE

PASTA BITTER	200g	Emulsify PASTA BITTER with cream to make a ganache. Combine the butter and 200g of the Italian meringue you made.
liquid cream 35% fat	200g	
unsalted butter 82% fat	75g	

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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.