



# CHOCOLATE FRUITS

👤 Advanced level

MODERN MILK CHOCOLATE SINGLE-PORTION WITH ALMOND AND ORANGE

## ALMOND SHORTCRUST PASTRY

### INGREDIENTS

#### TOP FROLLA

unsalted butter 82% fat  
eggs  
almond flour

### PREPARATION

500g Mix all ingredients together and refrigerate for 2 hours at least.  
225g Use a dough sheeter to roll out the shortcrust pastry in a 3-4 mm thick  
50g pastry sheet and bake at **170-180°C**.  
150g

## ALMOND JELLY

### INGREDIENTS

milk - tiepido  
water - tiepida  
LILLY NEUTRO  
MOGADOR PREMIUM - leggermente ammorbidito  
in microonde

### PREPARATION

100g Emulsify water, milk, LILLY NEUTRO and MOGADOR PREMIUM.  
100g Half-fill the silicone mould for inserts and freeze.  
45g  
200g

## ORANGE JELLY

### INGREDIENTS

FRUTTIDOR ARANCIA  
water  
LILLY NEUTRO

### PREPARATION

400g Blend water, LILLY NEUTRO and FRUTTIDOR ARANCIA.  
60g Pour the orange jelly in the same silicone mould for inserts, onto the  
60g frozen almond jelly, and freeze.

## MILK CHOCOLATE MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38% - fuso a 45°C

liquid cream 35% fat - per la ganache

liquid cream 35% fat - da montare

water

LILLY NEUTRO

### PREPARATION

600g Emulsify liquid cream and chocolate in order to prepare a ganache.  
350g Whip the liquid cream with water and LILLY NEUTRO, then add it to  
600g the ganache while stirring gently.

70g

70g

### Final composition

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Half-fill the silicone mould with the chocolate mousse, then place the freezed jellified insert; cover with other mousse and close with the shortcrust pastry base, previously covered with PRALIN DELICRISP CLASSIC.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, glaze with MIRROR CIOCCOLATO heated at 45-50°C, some spots of coppery hydroalcoholic colour and dress the top of the single-portion with slices of CHOCOLATE ORANGE LID.