



# CHOCOLATE FRUITS

👤 Advanced level

MODERN MILK CHOCOLATE SINGLE-PORTION WITH ALMOND AND ORANGE

## ALMOND SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
eggs  
almond flour

500g  
225g  
50g  
150g

Mix all ingredients together and refrigerate for 2 hours at least.

Use a dough sheeter to roll out the shortcrust pastry in a 3-4 mm thick pastry sheet and bake at **170-180°C**.

## ALMOND JELLY

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

100g  
100g  
45g  
200g

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

## ORANGE JELLY

FRUTTIDOR ARANCIA  
water  
LILLY NEUTRO

400g  
60g  
60g

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



Extraordinary  
made simple.

## MILK CHOCOLATE MOUSSE

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

600g

350g

600g

70g

70g

Emulsify liquid cream and chocolate in order to  
prepare a ganache.

Whip the liquid cream with water and LILLY  
NEUTRO, then add it to the ganache while stirring  
gently.

## FINAL COMPOSITION

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.



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