



CHOCOLATE FRUITS

chef 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 ammorbidente

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

INGREDIENTS

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

liquid cream 35% fat - per la ganache

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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 the ganache while stirring gently.

600g
70g

70g

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.