



CHOCOONUT

chef Advanced level

MODERN MILK CHOCOLATE SINGLE-PORTION WITH TROPICAL FLAVOURS

Coconut biscuit

Ingredients

IRCA GENOISE

eggs - temperatura ambiente

GRANCOCCO

Preparation

500g In a planetary mixer, whip the first two ingredients at high speed for 8-10 minutes.
600g Add GRANCOCCO and keep whipping for another minute.
200g Spread the batter on a sheet of baking paper in a 8 mm thick layer, then bake at 220-230°C with closed valve for a short while.

Pineapple jelly

Ingredients

FRUTTIDOR ANANAS

LILLY NEUTRO

water

Preparation

400g Dissolve the LILLY NEUTRO in the water, add FRUTTIDOR and mix with an immersion blender.
100g Fill the silicone mould for inserts and freeze.

MILK CHOCOLATE MOUSSE

Ingredients

MINUETTO LATTE SANTO DOMINGO 38% - fuso a 45°C

liquid cream 35% fat - per la ganache

LILLY NEUTRO

water

liquid cream 35% fat - da montare

Preparation

Emulsify liquid cream and chocolate in order to prepare a ganache.
600g Whip the liquid cream with water and LILLY NEUTRO, then add it to 300g the ganache while stirring gently.
70g
70g
700g

Final composition

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of coconut biscuit.

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

Remove from the mould, glaze with CHOCOSMART CIOCCOLATO AL LATTE, previously blended with a 20% of PRALIN DELICRISP COCONUT and heated at 32 °C.

Dress the top of the single-portion with chocolate semi-spheres, previously decorated with grated coconut in order to reproduce a tiny coconut.