



# CHOCONUT

MODERN MILK CHOCOLATE SINGLE-PORTION WITH TROPICAL FLAVOURS

## **Coconut bisquit**

**INGREDIENTS** 

**IRCA GENOISE** 

eggs - temperatura ambiente

**GRANCOCCO** 

#### **PREPARATION**

500g In a planetary mixer, whip the first two ingredients at high speed for 8-10

600g minutes.

Add GRANCOCCO and keep whiping for another minute.

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

100g 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 the ganache while stirring gently.

300a

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 bisquit.

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 COCONTY 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.