



# CHOCONUT

👤 Advanced level

MODERN MILK CHOCOLATE SINGLE-PORTION WITH TROPICAL FLAVOURS

## COCONUT BISQUIT

IRCA GENOISE

eggs - temperatura ambiente

GRANCOCCO

500g

600g

200g

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

Add GRANCOCCO and keep whipping 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

FRUTTIDOR ANANAS

LILLY NEUTRO

water

400g

100g

100g

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

## MILK CHOCOLATE MOUSSE

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

600g

300g

70g

70g

700g

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.

**irca**  
GROUP

Extraordinary  
made simple.

## 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.



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