

RING - RASPBERRY AND CHOCOLATE

Advanced level

Raspberry and chocolate single portion



RECIPE CREATED BY:

Oriol Portabella

Pasticciere

CHOCOLATE BISQUIT

IRCA GENOISE CHOC	400g	Mix all the ingredients in a planetary mixer for 15 minutes.
eggs	400g	Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

CRÈME ANGLAISE

fresh full-fat milk (3,5% fat)	550g	Gently stir sugar with egg yolks.
liquid cream 35% fat	550g	Mix milk and cream and bring them to a boil.
egg yolk	220g	Pour 1/3 of it on the yolks and sugar mixture and mix.
caster sugar	110g	Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise. Remove from heat and mix with a hand blender.

CHOCOLATE MOUSSE

creme anglaise	325g	Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème angalise previously cooled to 45°C and mix with a hand blender.
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	375g	
liquid cream 35% fat	450g	Add in 2 or 3 times the semi-whipped cream stirring gentily.

MILK CHOCOLATE CREAM

creme anglaise	1000g	Add LILLY NEUTRO and SINFONIA LATTE 38% (previously melted at 40°C) to the crème anglaise and mix with a hand blender.
SINFONIA CIOCCOLATO AL LATTE 38%	570g	
LILLY NEUTRO	30g	

irca GROUP

Extraordinary made simple.

RASPBERRY CREAM

raspberries purée	250g
SINFONIA CIOCCOLATO BIANCO 33%	400g
LILLY NEUTRO	40g
liquid cream 35% fat	400g

Warm the raspberry purèe at 75°C, add LILLY NEUTRO and emulsify using a hand blender.
Add SINFONIA CIOCCOLATO BIANCO previously melted at 40°C.
Add cold liquid cream and continue mixing.
Store the cream in the fridge.

FINAL COMPOSITION

Cut a disc of chocolate bisquit and place it on the bottom of the DOBLA RINGS OVAL DARK.
Spread a disc of FRUTTIDOR LAMPONE in the centre of the single-portion.
Spread another layer of dark chocolate mousse to fill 3/4 of the single-portion.
Complete with a layer of raspberry and milk chocolate mousse.
Put it in the blast chiller, then glaze the surface of the dessert with a thin layer of raspberry jelly.
Decorate with DOBLA PEACH BLOSSOM FLOWER and DOBLA RASPBERRY.