



# RING - RASPBERRY AND CHOCOLATE

👤 Advanced level

Raspberry and chocolate single portion



**RECIPE CREATED BY:**

Oriol Portabella  
Pasticciere

## CHOCOLATE BISQUIT

IRCA GENOISE CHOC  
eggs

400g  
400g

Mix all the ingredients in a planetary mixer for 15 minutes.  
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)  
liquid cream 35% fat  
egg yolk  
caster sugar

550g  
550g  
220g  
110g

Gently stir sugar with egg yolks.  
Mix milk and cream and bring them to a boil.  
Pour 1/3 of it on the yolks and sugar mixture and mix.  
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.

**irca**  
GROUP

Extraordinary  
made simple.

## CHOCOLATE MOUSSE

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

## 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	
<u>LILLY NEUTRO</u>	30g	

## RASPBERRY CREAM

raspberries purée	250g	Warm the raspberry purée 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.
SINFONIA CIOCCOLATO BIANCO 33%	400g	
<u>LILLY NEUTRO</u>	40g	
liquid cream 35% fat	400g	

## 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.



Extraordinary  
made simple.