

# RING - RASPBERRY AND CHOCOLATE

Pasic level

Raspberry and chocolate single portion

## **CHOCOLATE BISQUIT**

#### **INGREDIENTS**

IRCA GENOISE CHOC

eggs

#### **PREPARATION**

400g Mix all the ingredients in a planetary mixer for 15 minutes.

400g Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

# **CRÈME ANGLAISE**

#### **INGREDIENTS**

fresh full-fat milk (3,5% fat) liquid cream 35% fat egg yolk caster sugar

#### PREPARATION

550g Gently stir sugar with egg yolks.

550g Mix milk and cream and bring them to a boil.

220g Pour 1/3 of it on the yolks and sugar mixture and mix.

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**

#### **INGREDIENTS**

creme anglaise

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

liquid cream 35% fat

#### **PREPARATION**

325g Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the

375g crème angalise previously cooled to 45°C and mix with a hand blender.

450g Add in 2 or 3 times the semi-whipped cream stirring gentily.

## **MILK CHOCOLATE CREAM**

**INGREDIENTS** 

creme anglaise
SINFONIA CIOCCOLATO AL LATTE 38%
LILLY NEUTRO

**PREPARATION** 

1000g  $\,$  Add LILLY NEUTRO and SINFONIA LATTE 38% (previously melted at 40°C) to

570g the crème anglaise and mix with a hand blender.

30g

### **RASPBERRY CREAM**

**INGREDIENTS** 

raspberries purée
SINFONIA CIOCCOLATO BIANCO 33%
LILLY NEUTRO

liquid cream 35% fat

PREPARATION

250g Warm the raspberry purèe at 75°C, add LILLY NEUTRO and emulsify using a

400g hand blender.

40g Add SINFONIA CIOCCOLATO BIANCO previously melted at 40°C.

400a 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.