



TEARDROP TROPICAL HAZELNUT

👤 Advanced level

Hazelnut, passion fruit and mango single-serve dessert



RECIPE CREATED BY:
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Pasticciere

HAZELNUT CRUMBLE

unsalted butter 82% fat
unrefined cane sugar
[FARINA DI NOCCIOLE](#)
all-purpose flour
salt

150g
150g
150g
150g
1g

Mix the powders with the cold butter cutted in small dices until it forms a crumbly dough. Spread over a tray and bake at 150°C for about 18 minutes.

HAZELNUT CREAM

fresh full-fat milk (3,5% fat)
liquid cream 35% fat
caster sugar
[LILLY NEUTRO](#)
[JOYPASTE NOCCIOLA PREMIUM](#)

100g
350g
350g
20g
350g

Heat milk, cream, sugar, then add LILLY NEUTRO. Add JOYPASTE NOCCIOLA PREMIUM and mix with a hand blender.

PASSION FRUIT MOUSSE

liquid cream 35% fat
passion fruit purée
[LILLY PASSION FRUIT](#)

500g
150g
100g

Mix passion fruit purée with LILLY PASSION FRUIT. Add liquid cream and whisk in a planetary mixer. Some of the cream will be used to fill the dessert, another part will have to be placed in the fridge and used for the decoration.

MANGO SHINY FILLING

FRUTTIDOR MANGO
MIRROR NEUTRAL

200g
20g

Mix FRUTTIDOR MANGO with MIRROR NEUTRAL.

FINAL COMPOSITION

Insert the hazelnut crumble in the teardrop base.

Fill the single portion with the hazelnut mousse and the passion fruit mousse.

Put in the blast chiller.

End with a generous amount of shiny mango filling. Spread a ring of cold passion fruit mousse on the edge of the dessert.

Decorate with DOBLA WHITE FLOWER and a piece of hazelnut crumble.



Extraordinary
made simple.