

# TEARDROP - GINGER DARK

Chocolate, passion fruit, ginger and orange single-serve dessert

# **CHOCOLATE BISCUIT**

INGREDIENTS

IRCA GENOISE CHOC

eggs

#### PREPARATION

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

400g Pour the mix over a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.

# **ORANGE JELLY**

**INGREDIENTS** 

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

### PREPARATION

500g Mix the LILLY NEUTRO with hot water to dissolve it.

75g Incorporate the FRUTTIDOR ARANCIA and mix them.

75g Pour in the dome silicon molds and put them in the batch freezer.

# **GINGER CREME ANGLAISE**

#### **INGREDIENTS**

fresh full-fat milk (3,5% fat)	200g
liquid cream 35% fat	200g
egg yolk	80g
caster sugar	40g

fresh grated ginger

#### **PREPARATION**

8q

Stir all the ingredients without whipping the yolks and sugar. Add milk and cream previously heated and bring the mix to 82°C. Add grated ginger and let it cool down.

## MILK CHOCOLATE AND GINGER CREMOUX

INGREDIENTS	PREPARATION
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ginger crème anglaise 500g Heat the ginger creme anglaise at about 45°C.
SINFONIA CIOCCOLATO AL LATTE 38% melted at 45°C.

LILLY NEUTRO 17.5g Add LILLY NEUTRO and emulsify with the help of an hand blender.

## ORANGE AND PASSION FRUIT GLAZE

## INGREDIENTS PREPARATION

MIRROR NEUTRAL
passion fruit purée

400 Mix the ingredients with the help of an hand blender without incorporating air.

Orange juice 30g By the time of use heat at 40° to glaze the surface of the single portion.

# **Final composition**

Put a disk of chocolate biscuit at the base of DOBLA TEARDROPS BAMBOO DARK. Lay on the biscuit an orange jelly dome.

Stuff with the milk chocolate and ginger cremoux and put it in the batch freezer. Stretch a layer of orange and passion fruit glaze on the single-serve dessert surface.

Decorate with a fresh orange slice and DOBLA BALL GREEN WHITE GOLD.