



TEARDROP - GINGER DARK

👤 Advanced level

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)
liquid cream 35% fat
egg yolk
caster sugar
fresh grated ginger

PREPARATION

200g Stir all the ingredients without whipping the yolks and sugar.
200g Add milk and cream previously heated and bring the mix to 82°C.
80g Add grated ginger and let it cool down.
40g
8g

MILK CHOCOLATE AND GINGER CREMOUX

INGREDIENTS

ginger crème anglaise
SINFONIA CIOCCOLATO AL LATTE 38%
[LILLY NEUTRO](#)

PREPARATION

500g Heat the ginger creme anglaise at about 45°C.
285g Pour slowly SINFONIA CIOCCOLATO LATTE 38% melted at 45°C.
17.5g Add LILLY NEUTRO and emulsify with the help of an hand blender.

ORANGE AND PASSION FRUIT GLAZE

INGREDIENTS

[MIRROR NEUTRAL](#)
passion fruit purée
Orange juice

PREPARATION

400g Mix the ingredients with the help of an hand blender without incorporating
70g air.
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.



RECIPE CREATED BY:

ORIOLE PORTABELLA

PASTICCIERE