

TEARDROP - GINGER DARK

Advanced level

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



RECIPE CREATED BY:

Oriol Portabella

Pasticciere

CHOCOLATE BISCUIT

IRCA GENOISE CHOC	400g	Whip all the ingredients in the planetary mixer for 15 minutes. Pour the mix over a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.
eggs	400g	

ORANGE JELLY

FRUTTIDOR ARANCIA	500g	Mix the LILLY NEUTRO with hot water to dissolve it. Incorporate the FRUTTIDOR ARANCIA and mix them. Pour in the dome silicon molds and put them in the batch freezer.
LILLY NEUTRO	75g	
water	75g	

GINGER CREME ANGLAISE

fresh full-fat milk (3,5% fat)	200g	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.
liquid cream 35% fat	200g	
egg yolk	80g	
caster sugar	40g	
fresh grated ginger	8g	

MILK CHOCOLATE AND GINGER CREMOUX

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

irca GROUP

Extraordinary made simple.

ORANGE AND PASSION FRUIT GLAZE

MIRROR NEUTRAL	400g	Mix the ingredients with the help of an hand blender without incorporating air.
passion fruit purée	70g	
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.