



TEARDROP - GINGER DARK

👤 Advanced level

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



RECIPE CREATED BY:

Oriol Portabella

Pasticchiere

CHOCOLATE BISCUIT

IRCA GENOISE CHOC
eggs

400g

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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.

ORANGE JELLY

[FRUTTIDOR ARANCIA](#)

[LILLY NEUTRO](#)

water

500g

75g

75g

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.

GINGER CREME ANGLAISE

fresh full-fat milk (3,5% fat)

liquid cream 35% fat

egg yolk

caster sugar

fresh grated ginger

200g

200g

80g

40g

8g

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.

irca
GROUP

Extraordinary
made simple.

MILK CHOCOLATE AND GINGER CREMOUX

ginger crème anglaise
SINFONIA CIOCCOLATO AL LATTE 38%
LILLY NEUTRO

500g
285g
17.5g

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.

ORANGE AND PASSION FRUIT GLAZE

MIRROR NEUTRAL
passion fruit purée
Orange juice

400g
70g
30g

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



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