

TEARDROP - CHOCOLATE PEAR

Advanced level

Gianduia, caramel and pear single-serve dessert



RECIPE CREATED BY:

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Pasticciere

BISQUIT

IRCA GENOISE	400g
eggs	400g

Whip all the ingredients in the planetary mixer for 15 minutes. Pour the mixture in a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.

GIANDUJA MOUSSE

egg yolk	320g
eggs	210g
caster sugar	320g
water	90g
LILLY NEUTRO	275g
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	445g
JOYPASTE NOCCIOLA PREMIUM	225g
liquid cream 35% fat	1065g

Whip the yolks and eggs in the planetary mixer.
Separately, cook sugar and water at 121°C and add them sharply to the mix to obtain a pate à bombe. Continue whipping and, when the mix is lukewarm, add the LILLY NEUTRO.
Mix about 1/3 of the semi-whipped cream with the JOYPASTE NOCCIOLA PREMIUM and the NOCCIOLATO BIANCO previously melted at 45°C.
Add the mixture to the pate à bombe and stir gently.
Add the remaining semi-whipped cream.

PEAR SHINY FILLING

FRUTTIDOR PERA	200g
MIRROR NEUTRAL	20g

Mix the ingredients.

irca GROUP

Extraordinary made simple.

FINAL COMPOSITION

Insert a biscuit disk in the teadrop base.
Dress the caramel filling creating a thin layer.
Fill the single portion with the gianduja mousse.
End with a generous amount of shiny pear filling.
Decorate with a half toasted hazelnut and DOBLA FLOWER DARK.