



TEARDROP - CHOCOLATE PEAR

👤 Advanced level

Gianduia, caramel and pear single-serve dessert



RECIPE CREATED BY:

Oriol Portabella
Pasticciere

BISQUIT

IRCA GENOISE
eggs

400g
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
eggs
caster sugar
water
LILLY NEUTRO
SINFONIA CIOCCOLATO NOCCIOLATO
BIANCO
JOYPASTE NOCCIOLA PREMIUM
liquid cream 35% fat

320g
210g
320g
90g
275g

445g
225g
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
MIRROR NEUTRAL

200g Mix the ingredients.
20g

FINAL COMPOSITION

Insert a biscuit disk in the teardrop 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.



Extraordinary
made simple.