



TEARDROP - CHOCOLATE PEAR

chef Advanced level

Gianduia, caramel and pear single-serve dessert

BISQUIT

INGREDIENTS

IRCA GENOISE

eggs

PREPARATION

400g Whip all the ingredients in the planetary mixer for 15 minutes.

400g 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

INGREDIENTS

egg yolk

eggs

caster sugar

water

LILLY NEUTRO

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

JOYPASTE NOCCIOLA PREMIUM

liquid cream 35% fat

PREPARATION

320g Whip the yolks and eggs in the planetary mixer.

210g 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,

90g add the LILLY NEUTRO.

275g Mix about 1/3 of the semi-whipped cream with the JOYPASTE NOCCIOLA PREMIUM and the NOCCIOLATO BIANCO previously melted at 45°C.

445g Add the mixture to the pate à bombe and stir gently.

225g Add the remaining semi-whipped cream.

1065g

PEAR SHINY FILLING

INGREDIENTS

FRUTTIDOR PERA
MIRROR NEUTRAL

PREPARATION

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 gianduia mousse.

End with a generous amount of shiny pear filling.

Decorate with a half toasted hazelnut and DOBLA FLOWER DARK.