



# AUTUMN ÉCLAIR

🏠 Advanced level

## COCOA SHORTCRUST PASTRY

### TOP FROLLA

eggs  
unsalted butter 82% fat  
sugar  
Cacao 22-24

500g  
90g  
175g  
60g  
30g

Mix all the ingredients using the paddle attachment.

## MILK CHOCOLATE MOUSSE

liquid cream  
RENO X CIOCCOLATO AL LATTE 33,6%  
Half whipped cream  
LILLY NEUTRO  
water

150g  
300g  
350g  
60g  
60g

Heat the whipping cream, pour over the semi-melted chocolate and mix well.

In the meantime, lightly whip the cream with LILLY NEUTRO moistened with water.

Gently mix the cream with the ganache.

## ORANGE COMPOTE

FRUTTIDOR ARANCIA  
LILLY NEUTRO  
water

500g  
100g  
100g

Blend FRUTTIDOR ARANCIA, add LILLY NEUTRO moistened with lukewarm water and mix well.

## VANILLA CHANTILLY

|                           |      |                                    |
|---------------------------|------|------------------------------------|
| liquid cream 35% fat      | 500g | Whip all the ingredients together. |
| milk                      | 100g |                                    |
| <u>LILLY NEUTRO</u>       | 100g |                                    |
| <u>JOYPASTE VANIGLIA</u>  |      |                                    |
| <u>MADAGASCAR/BOURBON</u> | 3/4g |                                    |
| vanilla beans             | 1qb  |                                    |

## FINAL COMPOSITION

- Pour the chocolate mousse (15 g) and let it cool. Add the orange compote insert.
- Close the mould by pouring the chocolate mousse again. Cool well before glazing with TOFFEE COLOUR COLORGLAZE. Place on the cocoa shortcrust pastry and decorate with vanilla chantilly and Dobra decorations.

### Steps:

- Cocoa shortcrust pastry
- Milk chocolate mousse
- Orange compote
- TOFFEE COLOUR COLORGLAZE (yellow 850 g; red 50 g; green 100 g)
- Vanilla chantilly
- Dobra Decorations



Extraordinary  
made simple.