

AUTUMN ÉCLAIR

Advanced level

COCOA SHORTCRUST PASTRY

TOP FROLLA	500g
eggs	90g
unsalted butter 82% fat	175g
sugar	60g
Cacao 22-24	30g

Mix all the ingredients using the paddle attachment.

MILK CHOCOLATE MOUSSE

liquid cream	150g
RENO X CIOCCOLATO AL LATTE 33,6%	300g
Half whipped cream	350g
LILLY NEUTRO	60g
water	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	500g
LILLY NEUTRO	100g
water	100g

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

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VANILLA CHANTILLY

liquid cream 35% fat	500g	Whip all the ingredients together.
milk	100g	
LILLY NEUTRO	100g	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	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 Dobla decorations.

Steps:

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