

MORRONCINO

Intermediate level

A recipe by gelato master **Eugenio Morrone** for **The Signature Collection**. **Morroncino** combines coconut sorbet, mango and passion fruit gelée, and a dark chocolate coating for a fresh, exotic and bold dessert.



RECIPE CREATED BY:

Eugenio Morrone

World Champion of Gelato

COCONUT SORBET

Coconut sorbet 90% The Essentials - Ravifruit	600g
Sugar	130g
Dextrose	45g
Glucose	25g
Water	188g
Neutral base with fibers 15g	12g

- Mix all the powders together.
- Heat the water to 75°C (167°F). Add the powders to the water, blend, then place in the refrigerator and let the mixture cool down to 5°C (41°F).
- Once the mixture has cooled, add the RAVIFRUIT The Essentials 90% COCONUT PURÉE, blend, and churn the mixture.

MANGO E PASSION FRUIT GELÈE

Mango puree 100% - Ravifruit	140g
Passion fruit puree 100% - Ravifruit	105g
Trehalose	50g
Dextrose	25g
Pectina jaune	3.5g

- Heat the RAVIFRUIT purées in a saucepan to 42°C (108°F), add the powders, and mix thoroughly.
- Bring to a boil and continue mixing for one minute.
- Pour the gelée into molds, forming small spheres, let cool, unmold, and set aside.
- Churn the coconut sorbet and extract it while still soft; fill the silicone molds to ¾ of their capacity, insert the mango and passion fruit gelée, and close with more coconut sorbet.

GLASSAGE

Essence couverture for ice cream Dark Chocolate 58%	qb

- Remove the Morroncini from the molds and coat them with DOMORI ESSENCE 58% DARK CHOCOLATE ICE CREAM COATING, previously heated to about 40°C (104°F).

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Extraordinary made simple.

FINAL COMPOSITION

Decorate as desired. In the photo: DOBLA MINI ELEGANCE WHITE.