



FALL TACOS

🏠 Advanced level

Autumn recipe inspiration



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

Reno X milk chocolate 33,5% 200g

Total Weight

200g

- Spread a thin layer of tempered chocolate between two sheets of plastic wrap.
- Cut with a 14cm diameter cookie cutter.
- Once the chocolate has crystallized, cut it in half to create two half-moons.

PASSION FRUIT JELLY

Passion Fruit puree - Ravifruit 200g

Sugar 50g

Gelatin 6g

Water 30g

Total Weight

286g

- Rehydrate the gelatin with water.
- Heat the puree in the microwave and add the sugar and gelatin mass.
- Pour approximately 50-70 grams into a cylindrical silicone mold with a diameter of 7 cm.

HAZELNUT FINANCIER

<u>Delinoisette</u>	550g
<u>Vigor Baking</u>	4g
Flour	50g
Cornstarch	50g
Egg white	370g
Butter 82% f.m. - Melt	120g
Total Weight	
1144g	

- Mix all the dry ingredients by hand with a whisk.
- Add the egg whites and then the melted butter, continuing to mix until the mixture is smooth.
- Fill the pans and bake in a conventional oven at 180°C with the vent closed for 10-15 minutes. cut a 7 cm disc and place it on the gelled mixture.

DARK CHOCOLATE MOUSSE ARRIBA 64%

Milk	280g
<u>Levosucrol</u>	50g
<u>Cioccolato fondente Arriba 64%</u> -	
Domori	315g
Cream 35% f.b.	520g
Total Weight	
1165g	

- Heat the milk and invert sugar
- Melt the dark chocolate at 40°C and emulsify the two products with an immersion blender.
- Once the ganache has reached 40°C, add the semi-whipped cream, stirring gently.
- Pour the product into the PXHALFMOON mold from PAVONI

MASCARPONE NAMELAKA

Milk	200g
<u>Glucose</u>	10g
<u>Lilly Neutro</u>	45g
<u>Joygelato mascarpone</u>	16g
Reno X white chocolate	340g
Cream	250g
Total Weight	
861g	

- Bring the first four ingredients to a gentle boil.
- Mix in the white chocolate, and finally the chilled cream.
- Cool in the refrigerator and assemble the next day.



Extraordinary
made simple.

ASSEMBLY, LAYOUT AND FINISHING

Lace flower dark assortment. - Dobla
Fesh Fruit

qb

- Fill the halfmoon mold with the dark chocolate mousse, insert the frozen insert, cut into half-moons, with financier and gelled, cover with more mousse and chill.
- Unmold, place the two chocolate layers on the sides and spray with the mixture of half milk chocolate and half cocoa butter. whip the namelaka, decorate the top and add autumn fruit along with: Dobla Lace flower dark assortment.



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