

ECLIPSE

MODERN SINGLE PORTION WITH CHOCOLATE AND EXOTIC FRUITS

DIFFICULTY LEVEL B B B







CHOCOLATE SPONGE ROLL

INGREDIENTS		PREPARATION
IRCA GENOISE CHOC	g 250	In a planetary mixer, whip all the ingredients for 10/12 minutes at high speed.
EGGS - AT ROOM TEMPERATURE	g 300	Spread the batter onto baking paper sheet to the thickness of 8 mm, then bake for 10 minutes at
HONEY	g 25	220°C with closed valve.

CRUNCHY INSERT

INGREDIENTS		PREPARATION
PRALIN DELICRISP TROPICAL - WARM	To Taste	Spread the PRALIN DELICRISP between two sheets of parchment paper, using a rolling pin, at 3mm
		height.
		Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 7cm diameter disks.
		Store in the refrigerator until use.

CHOCOLATE GANACHE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 345	Heat up the cream with the inverted sugar to 85°C and pour gradually onto the chocolate forming a
ZUCCHERO INVERTITO	g 40	good emulsion with the hand blender.
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 250	Cool the ganache to 20°C besfore use.



CHOCOLATE DISKS

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - TEMPERED	To Taste	Spread the chocolate over plastic sheets and when crystallization start, cut circle of 6,5cm diameter.
		Let crystallize completely with weight on top to keep them flat.

PASSION FRUIT CUSTARD CREAM

INGREDIENTS		PREPARATION
WATER - AT ROOM TEMPERATURE	g 500	Dissolve the JOYPASTE in the water, then add TOP CREAM and mix.
TOP CREAM	g 200	Leave to rest for two minutes and mix again to obtain a smooth cream.
JOYPASTE PASSION FRUIT	g 40	

HAZELNUT CRAQUELIN

INGREDIENTS		PREPARATION
TOP FROLLA	g 150	Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.
UNSALTED BUTTER 82% FAT	g 100	Roll the dough in a thin layer between two sheets of parchment paper.
FARINA DI NOCCIOLE	g 50	Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.
RAW SUGAR	g 50	



CHOUX

INGREDIENTS		PREPARATION
DELI CHOUX	g 500	Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15
WATER - AT 50-55C°	g 670	minutes.
		Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and
		pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.
		Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

PASSION FRUIT CHANTILLY

INGREDIENTS		PREPARATION
PASSION FRUIT PURÉE	g 200	Heat up the puree with the glucose at 85°C and add the LILLY.
GLUCOSIO	g 25	Pour over the chocolate.
LILLY NEUTRO	g 30	Create the emulsion using the hand blender.
SINFONIA CIOCCOLATO BIANCO 33%	g 210	Add the cream and emulsify again.
LIQUID CREAM 35% FAT	g 470	Reserve to the refrigerator minimum of 4 hours, better 8 hours.
		Whip until consistency and use directly.



FINAL COMPOSITION

In a DOBLA DARK CHOCOLATE SHELL 7 CM insert a disc of PRALIN DELICRISP on the bottom and a disk of sponge of the same size.

Fill with the chocolate ganache.

Alternate three chocolate disks with the chocolate ganache.

Make a tuft with whipped passion fruit chantilly.

Finish the dessert with a choux filled with passion fuit custard cream.

Decorate with a GOLDEN CRUMBLE DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF