

CHOCOLATE ZUCCOTTO SINGLE-PORTION

DELICIOUS CHOCOLATE AND HAZELNUT SINGLE-PORTIONS

DIFFICULTY LEVEL







CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO	g 200	In a planetary mixer with a whisk attachment, whip cream, water and LILLY CIOCCOLATO until
LIQUID CREAM 35% FAT	g 1000	you obtain a foamy mousse.
WATER	a 200	

HAZELNUT MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	In a planetary mixer with a whisk attachment, whip cream, water and LILLY NEUTRO until soft
LIQUID CREAM 35% FAT	g 1000	peaks form, then combine with PASTA NOCCIOLA.
WATER	g 200	
PASTA NOCCIOLA	g 100	

HAZELNUT AND CHOCOLATE INSERT

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 50°C To Taste To Taste GRANELLA DI NOCCIOLA



COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 45°C

GRANELLA DI NOCCIOLA

To Taste

FINAL COMPOSITION

Half-fill the hemisphere silicone moulds with the chocolate mousse, then use a spatula to create a hollow and fill it with MIRROR CIOCCOLATO and some GRANELLA DI NOCCIOLA.

Fill the mould up with the hazelnut mousse and cover with a piece of chocolate rollé.

Put in the blast chiller until fully hardened.

Remove from mould and glaze with MIRROR CIOCCOLATO. Sprinkle with GRANELLA DI NOCCIOLA to decorate.

