

TEARDROP - GINGER DARK

CHOCOLATE, PASSION FRUIT, GINGER AND ORANGE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL B B





CHOCOLATE BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE CHOC	g 400	Whip all the ingredients in the planetary mixer for 15 minutes.
EGGS	g 400	Pour the mix over a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for
		about 6-8 minutes.

ORANGE JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR ARANCIA	g 500	Mix the LILLY NEUTRO with hot water to dissolve it.
LILLY NEUTRO	g 75	Incorporate the FRUTTIDOR ARANCIA and mix them.
WATER	g 75	Pour in the dome silicon molds and put them in the batch freezer.

GINGER CREME ANGLAISE

INGREDIENTS		PREPARATION
FRESH FULL-FAT MILK (3,5% FAT)	g 200	Stir all the ingredients without whipping the yolks and sugar.
LIQUID CREAM 35% FAT	g 200	Add milk and cream previously heated and bring the mix to 82°C.
EGG YOLK	g 80	Add grated ginger and let it cool down.
CASTER SUGAR	g 40	
FRESH GRATED GINGER	g 8	



MILK CHOCOLATE AND GINGER CREMOUX

INGREDIENTS		PREPARATION
GINGER CRÈME ANGLAISE	g 500	Heat the ginger creme anglaise at about 45°C.
SINFONIA CIOCCOLATO AL LATTE 38%	g 285	Pour slowly SINFONIA CIOCCOLATO LATTE 38% melted at 45°C.
LILLY NEUTRO	g 17.5	Add LILLY NEUTRO and emulsify with the help of an hand blender.

ORANGE AND PASSION FRUIT GLAZE

INGREDIENTS		PREPARATION
MIRROR NEUTRAL	g 400	Mix the ingredients with the help of an hand blender without incorporating air.
PASSION FRUIT PURÉE	g 70	By the time of use heat at 40° to glaze the surface of the single portion.
ORANGE JUICE	g 30	

FINAL COMPOSITION

Put a disk of chocolate biscuit at the base of DOBLA TEARDROPS BAMBOO DARK. Lay on the biscuit an orange jelly dome.

Stuff with the milk chocolate and ginger cremoux and put it in the batch freezer.

Stretch a layer of orange and passion fruit glaze on the single-serve dessert surface.

Decorate with a fresh orange slice and DOBLA BALL GREEN WHITE GOLD.





RECIPE CREATED FOR YOU BY **Oriol Portabella**

PASTRY CHEF

