



## TEARDROP TROPICAL HAZELNUT

### HAZELNUT, PASSION FRUIT AND MANGO SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



#### HAZELNUT CRUMBLE

##### INGREDIENTS

UNSALTED BUTTER 82% FAT - COLD

g 150

UNREFINED CANE SUGAR

g 150

FARINA DI NOCCIOLE

g 150

ALL-PURPOSE FLOUR

g 150

SALT

g 1

##### PREPARATION

Mix the powders with the cold butter cutted in small dices until it forms a crumbly dough.

Spread over a tray and bake at 150°C for about 18 minutes.

#### HAZELNUT CREAM

##### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

g 100

LIQUID CREAM 35% FAT

g 350

CASTER SUGAR

g 350

LILLY NEUTRO

g 20

JOYPASTE NOCCIOLA PREMIUM

g 350

##### PREPARATION

Heat milk, cream, sugar, then add LILLY NEUTRO.

Add JOYPASTE NOCCIOLA PREMIUM and mix with a hand blender.

## PASSION FRUIT MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT

PASSION FRUIT PURÉE

LILLY PASSION FRUIT

g 500

g 150

g 100

### PREPARATION

Mix passion fruit purée with LILLY PASSION FRUIT.

Add liquid cream and whisk in a planetary mixer.

Some of the cream will be used to fill the dessert, another part will have to be placed in the fridge and used for the decoration.

## MANGO SHINY FILLING

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### INGREDIENTS

FRUTTIDOR MANGO

MIRROR NEUTRAL

g 200

g 20

### PREPARATION

Mix FRUTTIDOR MANGO with MIRROR NEUTRAL.

### FINAL COMPOSITION

Insert the hazelnut crumble in the teardrop base.

Fill the single portion with the hazelnut mousse and the passion fruit mousse.

Put in the blast chiller.

End with a generous amount of shiny mango filling. Spread a ring of cold passion fruit mousse on the edge of the dessert.

Decorate with DOBLA WHITE FLOWER and a piece of hazelnut crumble.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF

