



## CHOCOLATE ZUCCOTTO SINGLE-PORTION

### DELICIOUS CHOCOLATE AND HAZELNUT SINGLE-PORTIONS

#### DIFFICULTY LEVEL



#### CHOCOLATE MOUSSE

##### INGREDIENTS

LILLY CIOCCOLATO FONDENTE	g 200
LIQUID CREAM 35% FAT	g 1000
WATER	g 200

##### PREPARATION

In a planetary mixer with a whisk attachment, whip cream, water and LILLY CIOCCOLATO until you obtain a foamy mousse.

#### HAZELNUT MOUSSE

##### INGREDIENTS

LILLY NEUTRO	g 200
LIQUID CREAM 35% FAT	g 1000
WATER	g 200
PASTA NOCCIOLA	g 100

##### PREPARATION

In a planetary mixer with a whisk attachment, whip cream, water and LILLY NEUTRO until soft peaks form, then combine with PASTA NOCCIOLA.

#### HAZELNUT AND CHOCOLATE INSERT

##### INGREDIENTS

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

## COATING AND DECORATION

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### INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 45°C

To Taste

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.