



ZUCCOTTO CIOCCOPORTOGALLO

CHOCOLATE & ORANGE MOUSSE

DIFFICULTY LEVEL   

CHOCOLATE BISCUIT

INGREDIENTS

SFRULLA CHOC

g 1000

EGGS - AT ROOM TEMPERATURE

g 1200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment at high speed for 8 minutes.

Spread the batter evenly into 5-mm thick layers onto trays lined with parchment paper, then bake at 220-230°C for a few minutes.

ORANGE JELLY

INGREDIENTS

FRUTTIDOR ARANCIA - AT ROOM TEMPERATURE

g 200

LILLY NEUTRO

g 40

WATER - AT ROOM TEMPERATURE

g 40

PREPARATION

Rehydrate LILLY with water by mixing with a whisk.

Combine the mixture to FRUTTIDOR and blend with an immersion mixer.

Strain into silicone moulds for inserts and freeze.

ITALIAN MERINGUE

INGREDIENTS

TOP MERINGUE

g 1000

WATER - AT ROOM TEMPERATURE

g 500

PREPARATION

In a planetary mixer with the whisk attachment, whip all the ingredients at the highest speed for 8-10 minutes.

CHOCOLATE MOUSSE

INGREDIENTS

PASTA BITTER - HEATED TO 45°C	g 200
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE	g 200
UNSALTED BUTTER 82% FAT - SOFTENED	g 75

PREPARATION

Emulsify PASTA BITTER with cream to make a ganache.
Combine the butter and 200g of the Italian meringue you made.

CHOCOLATE CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP NOIR	To Taste
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PREPARATION

Spread a thin layer of PRALIN DELICRISP between two sheets of parchment paper.
Freeze until completely hardened.
Use a steel ring to cut the frozen PRALIN DELICRISP, which has to be stored in the freezer until you need to use it.

COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 45°C	To Taste
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FINAL COMPOSITION

Use a silicone mould for zuccotto, spread a layer of chocolate mousse, place the orange jelly, spread a veil of chocolate mousse, lay the disc of frozen crunchy filling, spread another veil of mousse and cover with a disc of chocolate rollé.

Put the zuccotto in the blast chiller until it hardens completely.

Unmould and glaze with MIRROR CIOCCOLATO.