



THE APPLE OF CONTENTION

FRUIT FLAVOURED MODERN SINGLE-PORTION

DIFFICULTY LEVEL



GLUTEN FREE ALMOND SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA GLUTEN FREE
UNSALTED BUTTER 82% FAT
ALMOND FLOUR
CONFECTIONER'S SUGAR

g 250
g 187.5
g 180
g 180

PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.
Let the dough rest in the fridge for at least 2 hours.
Roll the dough out to 3mm and cut out into 5x9cm rectangles.
Lay them onto perforated silicone baking mats and bake at 180°C for 8 minutes.

APPLE MOUSSE

INGREDIENTS

LILLY NEUTRO
WATER
LIQUID CREAM 35% FAT
JOYPASTE MELA VERDE

g 200
g 200
g 1000
g 100

PREPARATION

Whip all the ingredients in a planetary mixer at medium speed, until well combined and airy.

CHERRY FLAVOURED JELLY

INGREDIENTS

FRUTTIDOR CILIEGIA - BLENDED - AT ROOM TEMPERATURE
WATER
LILLY NEUTRO

g 200
g 40
g 40

PREPARATION

Dissolve LILLY NEUTRO in the water.
Combine to FRUTTIDOR and pour into the silicone mould for inserts.
Freeze until fully hardened.

COATING

INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C

FOOD COLOURANT - WATER-SOLUBLE, GREEN

PREPARATION

To Taste

Combine the two ingredients without incorporating air.

To Taste

FINAL COMPOSITION

Use the apple mousse to fill the single-portion silicone mould for 3/4 of its volume.

Place the jelly insert and cover with a veil of mousse.

Put in the blast chiller until frozen.

Remove the single-portions from mould and glaze them with the coloured MIRROR.

Place the single-portions onto the shortcrust bases and decorate as you like most.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER