



## CHOCOLATE FRUITS

### MODERN MILK CHOCOLATE SINGLE-PORTION WITH ALMOND AND ORANGE

DIFFICULTY LEVEL



#### ALMOND SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 225
EGGS	g 50
ALMOND FLOUR	g 150

##### PREPARATION

Mix all ingredients together and refrigerate for 2 hours at least.  
Use a dough sheeter to roll out the shortcrust pastry in a 3-4 mm thick pastry sheet and bake at 170-180°C.

#### ALMOND JELLY

##### INGREDIENTS

MILK	g 100
WATER	g 100
LILLY NEUTRO	g 45
MOGADOR PREMIUM	g 200

##### PREPARATION

Emulsify water, milk, LILLY NEUTRO and MOGADOR PREMIUM.  
Half-fill the silicone mould for inserts and freeze.

#### ORANGE JELLY

##### INGREDIENTS

FRUTTIDOR ARANCIA	g 400
WATER	g 60
LILLY NEUTRO	g 60

##### PREPARATION

Blend water, LILLY NEUTRO and FRUTTIDOR ARANCIA.  
Pour the orange jelly in the same silicone mould for inserts, onto the frozen almond jelly, and freeze.

## MILK CHOCOLATE MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

LIQUID CREAM 35% FAT

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WATER

LILLY NEUTRO

g 600

g 350

g 600

g 70

g 70

### PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.

Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

## GLAZING AND DRESSING

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### INGREDIENTS

MIRROR CIOCCOLATO

### FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then place the freezeed jellified insert; cover with other mousse and close with the shortcrust pastry base, previously covered with PRALIN DELICRISP CLASSIC.

Put it in the blast chiller and leave until it is completely frozen.

Remove from the mould, glaze with MIRROR CIOCCOLATO heated at 45-50°C, some spots of coppery hydroalcoholic colour and dress the top of the single-portion with slices of CHOCOLATE ORANGE LID.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF