

CHOCONUT

MODERN MILK CHOCOLATE SINGLE-PORTION WITH TROPICAL FLAVOURS

DIFFICULTY LEVEL

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INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	In a planetary mixer, whip the first two ingredients at high speed for 8-10 minutes.
EGGS	g 600	Add GRANCOCCO and keep whiping for another minute.
GRANCOCCO	g 200	Spread the batter on a sheet of baking paper in a 8 mm thick layer, then bake at 220-230°C with
		closed valve for a short while.

PINEAPPLE JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR ANANAS	g 400	Dissolve the LILLY NEUTRO in the water, add FRUTTIDOR and mix with an immersion blender.
LILLY NEUTRO	g 100	Fill the silicone mould for inserts and freeze.
WATER	g 100	

MILK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
MINUETTO LATTE SANTO DOMINGO 38%	g 600	Emulsify liquid cream and chocolate in order to prepare a ganache.
LIQUID CREAM 35% FAT	g 300	Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring
LILLY NEUTRO	g 70	gently.
WATER	g 70	
LIQUID CREAM 35% FAT	g 700	

COVERING AND DRESSING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

FINAL COMPOSITION

Half-fill the silicone mould with the chocolate mousse, then place the frozen jellified insert; cover with other mousse and close with a layer of coconut bisquit.

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

Remove from the mould, glaze with CHOCOSMART CIOCCOLATO AL LATTE, previously blended with a 20% of PRALIN DELICRISP COCONTY and heated at 32 °C.

Dress the top of the single-portion with chocolate semi-spheres, previously decorated with grated coconut in order to reproduce a tiny coconut



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

