



## CHOCONUT

### MODERN MILK CHOCOLATE SINGLE-PORZION WITH TROPICAL FLAVOURS

DIFFICULTY LEVEL



#### COCONUT BISQUIT

##### INGREDIENTS

IRCA GENOISE

g 500

EGGS

g 600

GRANCOCCO

g 200

##### PREPARATION

In a planetary mixer, whip the first two ingredients at high speed for 8-10 minutes.

Add GRANCOCCO and keep whipping for another minute.

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

FRUTTIDOR ANANAS

g 400

LILLY NEUTRO

g 100

WATER

g 100

##### PREPARATION

Dissolve the LILLY NEUTRO in the water, add FRUTTIDOR and mix with an immersion blender.

Fill the silicone mould for inserts and freeze.

#### MILK CHOCOLATE MOUSSE

##### INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%

g 600

LIQUID CREAM 35% FAT

g 300

LILLY NEUTRO

g 70

WATER

g 70

LIQUID CREAM 35% FAT

g 700

##### 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.

### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE

PRALIN DELICRISP COCONTY

### 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