



TEARDROP - THREE CHOCOLATE

SINGLE-SERVE DESSERT

DOSES TO PREPARE 100 TEARDROP

DIFFICULTY LEVEL



CHOCOLATE ROLLÉ

INGREDIENTS

IRCA GENOISE CHOC

g 250

EGGS

g 300

HONEY

g 25

PREPARATION

Whip all the ingredients in the planetary mixer for 8 minutes.

Pour the mixture in a 40x60cm baking tray with parchment paper, smooth it out and bake it at

220° for about 10 minutes.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 1135

LILLY CIOCCOLATO BIANCO

g 270

WATER

g 400

PREPARATION

Whip all the ingredients in the planetary mixer until a soft consistency.

MILK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

g 1135

LILLY CIOCCOLATO LATTE

g 270

WATER

g 400

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk until soft.

DARK CHOCOLATE MOUSSE

INGREDIENTS

| | |
|---------------------------|--------|
| LIQUID CREAM 35% FAT | g 1135 |
| LILLY CIOCCOLATO FONDENTE | g 270 |
| WATER | g 400 |

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk until soft.

CRUNCHY INSERT

INGREDIENTS

| | |
|--------------------------|-------|
| PRALIN DELICRISP CLASSIC | g 500 |
|--------------------------|-------|

COVERING

INGREDIENTS

| | |
|-----------|-------|
| BLITZ ICE | g 500 |
|-----------|-------|

FINAL COMPOSITION

Heat PRALIN DELICRISP and spread it over the chocolate rollé.

Put in the fridge for at least 30 minuti, once cool, cut it with a round pastry ring.

Place a disc of rollé on the bottom of the TEARDROP DARK WHITE DOBLA, then spread over it the three chocolate mousses: 1/3 of white chocolate mousse 1/3 of milk chocolate mousse and lastly 1/3 of dark chocolate mousse.

Put the dessert in the blast chiller.

Once cool spread over the surface the BLITZ ICE NEW.

Decorate with BUTTERLY DOBLA.

