



## ECLIPSE

### MODERN SINGLE PORTION WITH CHOCOLATE AND EXOTIC FRUITS

DIFFICULTY LEVEL



#### CHOCOLATE SPONGE ROLL

##### INGREDIENTS

IRCA GENOISE CHOC

g 250

EGGS - AT ROOM TEMPERATURE

g 300

HONEY

g 25

##### PREPARATION

In a planetary mixer, whip all the ingredients for 10/12 minutes at high speed.

Spread the batter onto baking paper sheet to the thickness of 8 mm, then bake for 10 minutes at

220°C with closed valve.

#### CRUNCHY INSERT

##### INGREDIENTS

PRALIN DELICRISP TROPICAL - WARM

To Taste

##### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper, using a rolling pin, at 3mm height.

Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 7cm diameter disks.

Store in the refrigerator until use.

## CHOCOLATE GANACHE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 345
ZUCCHERO INVERTITO	g 40
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 250

### PREPARATION

Heat up the cream with the inverted sugar to 85°C and pour gradually onto the chocolate forming a good emulsion with the hand blender.

Cool the ganache to 20°C before use.

## CHOCOLATE DISKS

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### INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - TEMPERED	To Taste
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### PREPARATION

Spread the chocolate over plastic sheets and when crystallization starts, cut circles of 6,5cm diameter.

Let crystallize completely with weight on top to keep them flat.

## PASSION FRUIT CUSTARD CREAM

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### INGREDIENTS

WATER - AT ROOM TEMPERATURE	g 500
TOP CREAM	g 200
JOYPASTE PASSION FRUIT	g 40

### PREPARATION

Dissolve the JOYPASTE in the water, then add TOP CREAM and mix.

Leave to rest for two minutes and mix again to obtain a smooth cream.

## HAZELNUT CRAQUELIN

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### INGREDIENTS

TOP FROLLA	g 150
UNSALTED BUTTER 82% FAT	g 100
FARINA DI NOCCIOLE	g 50
RAW SUGAR	g 50

### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.

Roll the dough in a thin layer between two sheets of parchment paper.

Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.

## CHOUX

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### INGREDIENTS

DELI CHOUX	g 500
WATER - AT 50-55C°	g 670

### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.

Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

## PASSION FRUIT CHANTILLY

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### INGREDIENTS

PASSION FRUIT PURÉE	g 200
GLUCOSIO	g 25
LILLY NEUTRO	g 30
SINFONIA CIOCCOLATO BIANCO 33%	g 210
LIQUID CREAM 35% FAT	g 470

### PREPARATION

Heat up the puree with the glucose at 85°C and add the LILLY.

Pour over the chocolate.

Create the emulsion using the hand blender.

Add the cream and emulsify again.

Reserve to the refrigerator minimum of 4 hours, better 8 hours.

Whip until consistency and use directly.

## **FINAL COMPOSITION**

In a DOBLA DARK CHOCOLATE SHELL 7 CM insert a disc of PRALIN DELICRISP on the bottom and a disk of sponge of the same size.

Fill with the chocolate ganache.

Alternate three chocolate disks with the chocolate ganache.

Make a tuft with whipped passion fruit chantilly.

Finish the dessert with a choux filled with passion fruit custard cream.

Decorate with a GOLDEN CRUMBLE DOBLA.

## **RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF