



RING PINEAPPLE DARK

CHOCOLATE AND PINEAPPLE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC

g 400

EGGS

g 400

PREPARATION

Whip all the ingredients in a planetary mixer for 15 minutes.

Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

PREPARATION

Melt PRALIN DELICRISP CLASSIC at low temperature.

CRÈME ANGLAISE

INGREDIENTS

LIQUID CREAM 35% FAT

g 200

FRESH FULL-FAT MILK (3,5% FAT)

g 200

EGG YOLKS

g 80

CASTER SUGAR

g 40

PREPARATION

Gently stir sugar with egg yolks.

Mix milk and cream and bring them to a boil.

Pour 1/3 of it on the yolks and sugar mixture and mix.

Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.

Remove from heat and mix with a hand blender.

CHOCOLATE CREMOUX

INGREDIENTS

CREME ANGLAISE	g 500
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 90
SINFONIA CIOCCOLATO AL LATTE 38%	g 95
LILLY NEUTRO	g 10

PREPARATION

Heat the crème anglaise at 45°C, then add LILLY NEUTRO.

Melt SINFONIA CIOCCOLATO LATTE 38% and SINFONIA CIOCCOLATO FONDENTE 68% at 45°C, then add the chocolate to the cream.

Mix using a hand blender.

GLOSSY PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS	g 200
MIRROR NEUTRAL	g 20

PREPARATION

Mix the two ingredients.

FINAL COMPOSITION

Spread the cruchy layer over the chocolate biscuit, then cut some discs with a pastry ring and place them on the bottom of the ring.

Fill the ring with chocolate mousse.

Spread a layer of glossy pineapple filling to finish the dessert.

Decorate with DOBLA MINI GOLD PEARL.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF