



## TEARDROP - GINGER DARK

CHOCOLATE, PASSION FRUIT, GINGER AND ORANGE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



### CHOCOLATE BISCUIT

#### INGREDIENTS

IRCA GENOISE CHOC

g 400

EGGS

g 400

#### PREPARATION

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

Pour the mix over a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.

### ORANGE JELLY

#### INGREDIENTS

FRUTTIDOR ARANCIA

g 500

LILLY NEUTRO

g 75

WATER

g 75

#### PREPARATION

Mix the LILLY NEUTRO with hot water to dissolve it.

Incorporate the FRUTTIDOR ARANCIA and mix them.

Pour in the dome silicon molds and put them in the batch freezer.

### GINGER CREME ANGLAISE

#### INGREDIENTS

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

g 200

LIQUID CREAM 35% FAT

g 200

EGG YOLK

g 80

CASTER SUGAR

g 40

FRESH GRATED GINGER

g 8

#### PREPARATION

Stir all the ingredients without whipping the yolks and sugar.

Add milk and cream previously heated and bring the mix to 82°C.

Add grated ginger and let it cool down.

## MILK CHOCOLATE AND GINGER CREMOUX

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### INGREDIENTS

GINGER CRÈME ANGLAISE	g 500
SINFONIA CIOCCOLATO AL LATTE 38%	g 285
LILLY NEUTRO	g 17.5

### PREPARATION

Heat the ginger creme anglaise at about 45°C.

Pour slowly SINFONIA CIOCCOLATO LATTE 38% melted at 45°C.

Add LILLY NEUTRO and emulsify with the help of an hand blender.

## ORANGE AND PASSION FRUIT GLAZE

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### INGREDIENTS

MIRROR NEUTRAL	g 400
PASSION FRUIT PURÉE	g 70
ORANGE JUICE	g 30

### PREPARATION

Mix the ingredients with the help of an hand blender without incorporating air.

By the time of use heat at 40° to glaze the surface of the single portion.

### FINAL COMPOSITION

Put a disk of chocolate biscuit at the base of DOBLA TEARDROPS BAMBOO DARK.

Lay on the biscuit an orange jelly dome.

Stuff with the milk chocolate and ginger cremoux and put it in the batch freezer.

Stretch a layer of orange and passion fruit glaze on the single-serve dessert surface.

Decorate with a fresh orange slice and DOBLA BALL GREEN WHITE GOLD.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF