



## TEARDROP - THREE CHOCOLATE

SINGLE-SERVE DESSERT

DOSES TO PREPARE 100 TEARDROP

DIFFICULTY LEVEL



### CHOCOLATE ROLLÉ

#### INGREDIENTS

IRCA GENOISE CHOC

EGGS

HONEY

g 250

g 300

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

LILLY CIOCCOLATO BIANCO

WATER

g 1135

g 270

g 400

#### PREPARATION

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

### MILK CHOCOLATE MOUSSE

#### INGREDIENTS

LIQUID CREAM 35% FAT

LILLY CIOCCOLATO LATTE

WATER

g 1135

g 270

g 400

#### PREPARATION

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

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

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

### PREPARATION

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

## CRUNCHY INSERT

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### INGREDIENTS

PRALIN DELICRISP CLASSIC	g 500
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## COVERING

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### INGREDIENTS

BLITZ ICE	g 500
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### 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.

