



TEARDROP TROPICAL HAZELNUT

HAZELNUT, PASSION FRUIT AND MANGO SINGLE-SERVE DESSERT

DIFFICULTY LEVEL   

HAZELNUT CRUMBLE

INGREDIENTS

| | |
|--------------------------------|-------|
| UNSALTED BUTTER 82% FAT - COLD | g 150 |
| UNREFINED CANE SUGAR | g 150 |
| FARINA DI NOCCIOLE | g 150 |
| ALL-PURPOSE FLOUR | g 150 |
| SALT | g 1 |

PREPARATION

Mix the powders with the cold butter cutted in small dices until it forms a crumbly dough.
Spread over a tray and bake at 150°C for about 18 minutes.

HAZELNUT CREAM

INGREDIENTS

| | |
|--------------------------------|-------|
| FRESH FULL-FAT MILK (3,5% FAT) | g 100 |
| LIQUID CREAM 35% FAT | g 350 |
| CASTER SUGAR | g 350 |
| LILLY NEUTRO | g 20 |
| JOYPASTE NOCCIOLA PREMIUM | g 350 |

PREPARATION

Heat milk, cream, sugar, then add LILLY NEUTRO.
Add JOYPASTE NOCCIOLA PREMIUM and mix with a hand blender.

PASSION FRUIT MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

PASSION FRUIT PURÉE

LILLY PASSION FRUIT

g 500

g 150

g 100

PREPARATION

Mix passion fruit purée with LILLY PASSION FRUIT.

Add liquid cream and whisk in a planetary mixer.

Some of the cream will be used to fill the dessert, another part will have to be placed in the fridge and used for the decoration.

MANGO SHINY FILLING

INGREDIENTS

FRUTTIDOR MANGO

MIRROR NEUTRAL

g 200

g 20

PREPARATION

Mix FRUTTIDOR MANGO with MIRROR NEUTRAL.

FINAL COMPOSITION

Insert the hazelnut crumble in the teardrop base.

Fill the single portion with the hazelnut mousse and the passion fruit mousse.

Put in the blast chiller.

End with a generous amount of shiny mango filling. Spread a ring of cold passion fruit mousse on the edge of the dessert.

Decorate with DOBLA WHITE FLOWER and a piece of hazelnut crumble.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF

