

THE APPLE OF CONTENTION

FRUIT FLAVOURED MODERN SINGLE-PORTION

DIFFICULTY LEVEL B B B







GLUTEN FREE ALMOND SHORTCRUST PASTRY

INGREDIENTS		PREPARATION
TOP FROLLA GLUTEN FREE	g 250	In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.
UNSALTED BUTTER 82% FAT	g 187.5	Let the dough rest in the fridge for at least 2 hours.
ALMOND FLOUR	g 180	Roll the dough out to 3mm and cut out into 5x9cm rectangles.
CONFECTIONER'S SUGAR	g 180	Lay them onto perforated silicone baking mats and bake at 180°C for 8 minutes.

APPLE MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	Whip all the ingredients in a planetary mixer at medium speed, until well combined and airy.
WATER	g 200	
LIQUID CREAM 35% FAT	g 1000	
JOYPASTE MELA VERDE	g 100	

CHERRY FLAVOURED JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR CILIEGIA - BLENDED - AT ROOM TEMPERATURE	g 200	Dissolve LILLY NEUTRO in the water.
WATER	g 40	Combine to FRUTTIDOR and pour into the silicone mould for inserts.
LILLY NEUTRO	g 40	Freeze until fully hardened.



INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C

FOOD COLOURANT - WATER-SOLUBLE, GREEN

PREPARATION

To Taste
To Taste

Combine the two ingredients without incorporating air.

FINAL COMPOSITION

Use the apple mousse to fill the single-portion silicone mould for 3/4 of its volume.

Place the jelly insert and cover with a veil of mousse.

Put in the blast chiller until frozen.

Remove the single-portions from mould and glaze them with the coloured MIRROR.

Place the single-portions onto the shortcrust bases and decorate as you like most.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

