



## THE APPLE OF CONTENTION

### FRUIT FLAVOURED MODERN SINGLE-PORTION

DIFFICULTY LEVEL



#### GLUTEN FREE ALMOND SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA GLUTEN FREE  
UNSALTED BUTTER 82% FAT  
ALMOND FLOUR  
CONFECTIONER'S SUGAR

g 250  
g 187.5  
g 180  
g 180

##### PREPARATION

In a planetary mixer with the paddle attachment, knead all the ingredients at low speed for 5 minutes.  
Let the dough rest in the fridge for at least 2 hours.  
Roll the dough out to 3mm and cut out into 5x9cm rectangles.  
Lay them onto perforated silicone baking mats and bake at 180°C for 8 minutes.

#### APPLE MOUSSE

##### INGREDIENTS

LILLY NEUTRO  
WATER  
LIQUID CREAM 35% FAT  
JOYPASTE MELA VERDE

g 200  
g 200  
g 1000  
g 100

##### PREPARATION

Whip all the ingredients in a planetary mixer at medium speed, until well combined and airy.

#### CHERRY FLAVOURED JELLY

##### INGREDIENTS

FRUTTIDOR CILIEGIA - BLENDED - AT ROOM TEMPERATURE  
WATER  
LILLY NEUTRO

g 200  
g 40  
g 40

##### PREPARATION

Dissolve LILLY NEUTRO in the water.  
Combine to FRUTTIDOR and pour into the silicone mould for inserts.  
Freeze until fully hardened.

## COATING

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### INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C

FOOD COLOURANT - WATER-SOLUBLE, GREEN

### PREPARATION

To Taste

Combine the two ingredients without incorporating air.

To Taste

### 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

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