



## 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**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER