



SINGLE PORTION ORANGE AND CARROT

COMBINES THE SOFT SWEETNESS OF THE CARROT WITH THE FRESHNESS OF THE ORANGE, WHICH BALANCES AND SOFTENS THE INTENSE, SUGARY FLAVOUR, CREATING A PERFECT BALANCE.

DIFFICULTY LEVEL



EXTERNAL EGG

INGREDIENTS

RENO X LATTE

To Taste

PREPARATION

- Temper the chocolate and make the shell inside the mold.
- Let it crystallize.
- Remove from the mold and with the help of a wire brush create lines on the outer shell.

NAMELAKA DARK GIANDUIA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

SINFONIA GIANDUIA FONDENTE

LIQUID CREAM 35% FAT

LILLY NEUTRO

g 250

g 10

g 320

g 200

g 35

PREPARATION

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and mix with an immersion blender.
- Add the chocolate while continuing to mix.
- Add the cold cream in a thin stream while continuing to mix.
- Cover part of the namelaka with cling film and put in the refrigerator for at least 4 hours, while pour another part of the namelaka into the mold for the final decoration and freeze.

STEP 3

INGREDIENTS

| | |
|-------------------|-------|
| FRUTTIDOR ARANCIA | g 200 |
| WATER | g 40 |
| LILLY NEUTRO | g 40 |

PREPARATION

- Heat the Fruttidor in the microwave.
- Add water and Lilly and mix with an immersion blender.

CARROT CAKE

INGREDIENTS

| | |
|-------------------------|----------|
| CEREAL'EAT CAKE | g 1000 |
| SEED OIL | g 200 |
| WATER | g 300 |
| UNSALTED BUTTER 82% FAT | g 150 |
| VIGOR BAKING | g 10 |
| JULIENNE CARROTS | g 150 |
| CINNAMON POWDER | To Taste |

PREPARATION

- Mix all the ingredients in a planetary mixer with a leaf at medium speed for about 5 minutes.
- Place the carrot cake on a baking sheet.
- Bake at 170-175°C for about 8/10 minutes.

FINAL COMPOSITION

- Assemble the namelaka and dress inside the chocolate shell up to its half.
- make a layer of orange gel.
- Insert the carrot cake disk up to the edges of the shell.
- Close everything with the namelaka previously poured into the mold.
- Decorate with CUTE BUNNY and CAROT by Dobra.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF