



## 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 CIOCCOLATO AL LATTE 33,6%

To Taste

#### PREPARATION

- Temper the chocolate and make the shirt 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 CIOCCOLATO 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