



TEARDROP - CHOCOLATE PEAR

GIANDUIA, CARAMEL AND PEAR SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



BISQUIT

INGREDIENTS

IRCA GENOISE

g 400

EGGS

g 400

PREPARATION

Whip all the ingredients in the planetary mixer for 15 minutes.

Pour the mixture in a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.

CARAMEL FILLING

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

GIANDUJA MOUSSE

INGREDIENTS

EGG YOLK	g 320
EGGS	g 210
CASTER SUGAR	g 320
WATER	g 90
LILLY NEUTRO	g 275
SINFONIA NOCCIOLATO BIANCO	g 445
JOYPASTE NOCCIOLA PREMIUM	g 225
LIQUID CREAM 35% FAT	g 1065

PREPARATION

Whip the yolks and eggs in the planetary mixer.

Separately, cook sugar and water at 121°C and add them sharply to the mix to obtain a pate à bombe. Continue whipping and, when the mix is lukewarm, add the LILLY NEUTRO.

Mix about 1/3 of the semi-whipped cream with the JOYPASTE NOCCIOLA PREMIUM and the NOCCIOLATO BIANCO previously melted at 45°C.

Add the mixture to the pate à bombe and stir gently.

Add the remaining semi-whipped cream.

PEAR SHINY FILLING

INGREDIENTS

FRUTTIDOR PERA	g 200
MIRROR NEUTRAL	g 20

PREPARATION

Mix the ingredients.

FINAL COMPOSITION

Insert a biscuit disk in the teardrop base.

Dress the caramel filling creating a thin layer.

Fill the single portion with the gianduja mousse.

End with a generous amount of shiny pear filling.

Decorate with a half toasted hazelnut and DOBLA FLOWER DARK.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF