



TEARDROP - GINGER DARK

CHOCOLATE, PASSION FRUIT, GINGER AND ORANGE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



CHOCOLATE BISCUIT

INGREDIENTS

IRCA GENOISE CHOC
EGGS

g 400
g 400

PREPARATION

Whip all the ingredients in the planetary mixer for 15 minutes.
Pour the mix over a 40x60cm baking tray with parchment paper, smooth it out and bake it at 200° for about 6-8 minutes.

ORANGE JELLY

INGREDIENTS

FRUTTIDOR ARANCIA
LILLY NEUTRO
WATER

g 500
g 75
g 75

PREPARATION

Mix the LILLY NEUTRO with hot water to dissolve it.
Incorporate the FRUTTIDOR ARANCIA and mix them.
Pour in the dome silicon molds and put them in the batch freezer.

GINGER CREME ANGLAISE

INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)
LIQUID CREAM 35% FAT
EGG YOLK
CASTER SUGAR
FRESH GRATED GINGER

g 200
g 200
g 80
g 40
g 8

PREPARATION

Stir all the ingredients without whipping the yolks and sugar.
Add milk and cream previously heated and bring the mix to 82°C.
Add grated ginger and let it cool down.

MILK CHOCOLATE AND GINGER CREMOUX

INGREDIENTS

GINGER CRÈME ANGLAISE	g 500
SINFONIA CIOCCOLATO LATTE 38%	g 285
LILLY NEUTRO	g 17.5

PREPARATION

- Heat the ginger creme anglaise at about 45°C.
- Pour slowly SINFONIA CIOCCOLATO LATTE 38% melted at 45°C.
- Add LILLY NEUTRO and emulsify with the help of an hand blender.

ORANGE AND PASSION FRUIT GLAZE

INGREDIENTS

MIRROR NEUTRAL	g 400
PASSION FRUIT PURÉE	g 70
ORANGE JUICE	g 30

PREPARATION

- Mix the ingredients with the help of an hand blender without incorporating air.
- By the time of use heat at 40° to glaze the surface of the single portion.

FINAL COMPOSITION

- Put a disk of chocolate biscuit at the base of DOBLA TEARDROPS BAMBOO DARK.
- Lay on the biscuit an orange jelly dome.
- Stuff with the milk chocolate and ginger cremoux and put it in the batch freezer.
- Stretch a layer of orange and passion fruit glaze on the single-serve dessert surface.
- Decorate with a fresh orange slice and DOBLA BALL GREEN WHITE GOLD.



RECIPE CREATED FOR YOU BY ORIOL PORTABELLA

PASTRY CHEF