



ECLIPSE

MODERN SINGLE PORTION WITH CHOCOLATE AND EXOTIC FRUITS

DIFFICULTY LEVEL



CHOCOLATE SPONGE ROLL

INGREDIENTS

IRCA GENOISE CHOC

g 250

EGGS - AT ROOM TEMPERATURE

g 300

HONEY

g 25

PREPARATION

In a planetary mixer, whip all the ingredients for 10/12 minutes at high speed.

Spread the batter onto baking paper sheet to the thickness of 8 mm, then bake for 10 minutes at

220°C with closed valve.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP TROPICAL - WARM

To Taste

PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper, using a rolling pin, at 3mm height.

Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 7cm diameter disks.

Store in the refrigerator until use.

CHOCOLATE GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT

g 345

ZUCCHERO INVERTITO

g 40

SINFONIA CIOCCOLATO FONDENTE 68%

g 250

PREPARATION

Heat up the cream with the inverted sugar to 85°C and pour gradually onto the chocolate forming a good emulsion with the hand blender.

Cool the ganache to 20°C before use.

CHOCOLATE DISKS

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

To Taste

PREPARATION

Spread the chocolate over plastic sheets and when crystallization start, cut circle of 6,5cm diameter.
Let crystallize completely with weight on top to keep them flat.

PASSION FRUIT CUSTARD CREAM

INGREDIENTS

WATER - AT ROOM TEMPERATURE

g 500

TOP CREAM

g 200

JOYPASTE PASSION FRUIT

g 40

PREPARATION

Dissolve the JOYPASTE in the water, then add TOP CREAM and mix.

Leave to rest for two minutes and mix again to obtain a smooth cream.

HAZELNUT CRAQUELIN

INGREDIENTS

TOP FROLLA

g 150

UNSALTED BUTTER 82% FAT

g 100

FARINA DI NOCCIOLE

g 50

RAW SUGAR

g 50

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.

Roll the dough in a thin layer between two sheets of parchment paper.

Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.

CHOUX

INGREDIENTS

DELI CHOUX

g 500

WATER - AT 50-55C°

g 670

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.

Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

PASSION FRUIT CHANTILLY

INGREDIENTS

PASSION FRUIT PURÉE

g 200

GLUCOSIO

g 25

LILLY NEUTRO

g 30

SINFONIA CIOCCOLATO BIANCO

g 210

LIQUID CREAM 35% FAT

g 470

PREPARATION

Heat up the puree with the glucose at 85°C and add the LILLY.

Pour over the chocolate.

Create the emulsion using the hand blender.

Add the cream and emulsify again.

Reserve to the refrigerator minimum of 4 hours, better 8 hours.

Whip until consistency and use directly.

FINAL COMPOSITION

In a DOBLA DARK CHOCOLATE SHELL 7 CM insert a disc of PRALIN DELICRISP on the bottom and a disk of sponge of the same size.

Fill with the chocolate ganache.

Alternate three chocolate disks with the chocolate ganache.

Make a tuft with whipped passion fruit chantilly.

Finish the dessert with a choux filled with passion fruit custard cream.

Decorate with a GOLDEN CRUMBLE DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF