



AUTUMN ÉCLAIR

COCOA SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 500
EGGS	g 90
UNSALTED BUTTER 82% FAT	g 175
SUGAR	g 60
CACAO 22-24	g 30

PREPARATION

Mix all the ingredients using the paddle attachment.

MILK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM	g 150
RENO X CIOCCOLATO AL LATTE 33,6%	g 300
HALF WHIPPED CREAM	g 350
LILLY NEUTRO	g 60
WATER	g 60

PREPARATION

Heat the whipping cream, pour over the semi-melted chocolate and mix well.

In the meantime, lightly whip the cream with LILLY NEUTRO moistened with water.

Gently mix the cream with the ganache.

ORANGE COMPOTE

INGREDIENTS

FRUTTIDOR ARANCIA	g 500
LILLY NEUTRO	g 100
WATER	g 100

PREPARATION

Blend FRUTTIDOR ARANCIA, add LILLY NEUTRO moistened with lukewarm water and mix well.

VANILLA CHANTILLY

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
MILK	g 100
LILLY NEUTRO	g 100
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 3/4
VANILLA BEANS	To Taste 1

PREPARATION

Whip all the ingredients together.

FINAL COMPOSITION

- Pour the chocolate mousse (15 g) and let it cool. Add the orange compote insert.
- Close the mould by pouring the chocolate mousse again. Cool well before glazing with TOFFEE COLOUR COLORGLAZE. Place on the cocoa shortcrust pastry and decorate with vanilla chantilly and Dobra decorations.

Steps:

- Cocoa shortcrust pastry
- Milk chocolate mousse
- Orange compote
- TOFFEE COLOUR COLORGLAZE (yellow 850 g; red 50 g; green 100 g)
- Vanilla chantilly
- Dobra Decorations