



## RING - RASPBERRY AND CHOCOLATE

### RASPBERRY AND CHOCOLATE SINGLE PORTION

DIFFICULTY LEVEL



#### CHOCOLATE BISQUIT

##### INGREDIENTS

IRCA GENOISE CHOC

g 400

EGGS

g 400

##### PREPARATION

Mix all the ingredients in a planetary mixer for 15 minutes.

Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

#### RASPBERRY FILLING

##### INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

#### CRÈME ANGLAISE

##### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

g 550

LIQUID CREAM 35% FAT

g 550

EGG YOLK

g 220

CASTER SUGAR

g 110

##### PREPARATION

Gently stir sugar with egg yolks.

Mix milk and cream and bring them to a boil.

Pour 1/3 of it on the yolks and sugar mixture and mix.

Add the remaining milk/cream mixture and heat at 85°C. Continue stirring with a spatula to obtain a crème anglaise.

Remove from heat and mix with a hand blender.

## CHOCOLATE MOUSSE

### INGREDIENTS

CREME ANGLAISE - AT 45°C	g 325
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 375
LIQUID CREAM 35% FAT - SEMI WHIPPED	g 450

### PREPARATION

Melt SINFONIA CIOCCOLATO FONDENTE 68% at 45°C and add it to the crème anglaise previously cooled to 45°C and mix with a hand blender.

Add in 2 or 3 times the semi-whipped cream stirring gently.

## MILK CHOCOLATE CREAM

### INGREDIENTS

CREME ANGLAISE	g 1000
SINFONIA CIOCCOLATO AL LATTE 38% - MELTED AT 40°C	g 570
LILLY NEUTRO	g 30

### PREPARATION

Add LILLY NEUTRO and SINFONIA LATTE 38% (previously melted at 40°C) to the crème anglaise and mix with a hand blender.

## RASPBERRY CREAM

### INGREDIENTS

RASPBERRIES PURÉE	g 250
SINFONIA CIOCCOLATO BIANCO 33%	g 400
LILLY NEUTRO	g 40
LIQUID CREAM 35% FAT	g 400

### PREPARATION

Warm the raspberry purée at 75°C, add LILLY NEUTRO and emulsify using a hand blender.

Add SINFONIA CIOCCOLATO BIANCO previously melted at 40°C.

Add cold liquid cream and continue mixing.

Store the cream in the fridge.

## RASPBERRY JELLY

### INGREDIENTS

MIRROR LAMPONE	To Taste
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#### FINAL COMPOSITION

Cut a disc of chocolate bisquit and place it on the bottom of the DOBLA RINGS OVAL DARK.

Spread a disc of FRUTTIDOR LAMPONE in the centre of the single-portion.

Spread another layer of dark chocolate mousse to fill 3/4 of the single-portion.

Complete with a layer of raspberry and milk chocolate mousse.

Put it in the blast chiller, then glaze the surface of the dessert with a thin layer of raspberry jelly.

Decorate with DOBLA PEACH BLOSSOM FLOWER and DOBLA RASPBERRY.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF