



## TEARDROP TROPICAL HAZELNUT

Hazelnut, passion fruit and mango single-serve dessert

**DIFFICULTY LEVEL**



### HAZELNUT CRUMBLE

#### INGREDIENTS

UNSALTED BUTTER 82% FAT - COLD	g 150
UNREFINED CANE SUGAR	g 150
FARINA DI NOCCIOLE	g 150
ALL-PURPOSE FLOUR	g 150
SALT	g 1

#### PREPARATION

Mix the powders with the cold butter cutted in small dices until it forms a crumbly dough.

Spread over a tray and bake at 150°C for about 18 minutes.

### HAZELNUT CREAM

#### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 350
CASTER SUGAR	g 350
LILLY NEUTRO	g 20
JOYPASTE NOCCIOLA PREMIUM	g 350

#### PREPARATION

Heat milk, cream, sugar, then add LILLY NEUTRO.

Add JOYPASTE NOCCIOLA PREMIUM and mix with a hand blender.

## PASSION FRUIT MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT

PASSION FRUIT PURÉE

LILLY PASSION FRUIT

g 500

g 150

g 100

### PREPARATION

Mix passion fruit purée with LILLY PASSION FRUIT.

Add liquid cream and whisk in a planetary mixer.

Some of the cream will be used to fill the dessert, another part will have to be placed in the fridge and used for the decoration.

## MANGO SHINY FILLING

### INGREDIENTS

FRUTTIDOR MANGO

MIRROR NEUTRAL

g 200

g 20

### PREPARATION

Mix FRUTTIDOR MANGO with MIRROR NEUTRAL.

## FINAL COMPOSITION

Insert the hazelnut crumble in the teardrop base.

Fill the single portion with the hazelnut mousse and the passion fruit mousse.

Put in the blast chiller.

End with a generous amount of shiny mango filling. Spread a ring of cold passion fruit mousse on the edge of the dessert.

Decorate with DOBLA WHITE FLOWER and a piece of hazelnut crumble.



RECIPE CREATED FOR YOU BY **ORIOLE PORTABELLA**

PASTRY CHEF

