



## RING PINEAPPLE DARK

Chocolate and pineapple single-serve dessert

**DIFFICULTY LEVEL**



### CHOCOLATE BISCUIT

#### INGREDIENTS

IRCA GENOISE CHOC

g 400

EGGS

g 400

#### PREPARATION

Whip 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

### CRUNCHY LAYER

#### INGREDIENTS

PRALIN DELICRISP CLASSIC

To Taste

#### PREPARATION

Melt PRALIN DELICRISP CLASSIC at low temperature.

### CRÈME ANGLAISE

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 200

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

g 200

EGG YOLKS

g 80

CASTER SUGAR

g 40

#### 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 CREMOUX

### INGREDIENTS

CREME ANGLAISE	g 500
SINFONIA CIOCCOLATO FONDENTE 68%	g 90
SINFONIA CIOCCOLATO LATTE 38%	g 95
LILLY NEUTRO	g 10

### PREPARATION

Heat the crème anglaise at 45°C, then add LILLY NEUTRO.

Melt SINFONIA CIOCCOLATO LATTE 38% and SINFONIA CIOCCOLATO FONDENTE 68% at 45°C, then add the chocolate to the cream.

Mix using a hand blender.

## GLOSSY PINEAPPLE FILLING

### INGREDIENTS

FRUTTIDOR ANANAS	g 200
MIRROR NEUTRAL	g 20

### PREPARATION

Mix the two ingredients.

### FINAL COMPOSITION

Spread the cruchy layer over the chocolate biscuit, then cut some discs with a pastry ring and place them on the bottom of the ring.

Fill the ring with chocolate mousse.

Spread a layer of glossy pineapple filling to finish the dessert.

Decorate with DOBLA MINI GOLD PEARL.



RECIPE CREATED FOR YOU BY **ORIOLE PORTABELLA**

PASTRY CHEF

