Peanut & Raspberry

Peanut & Raspberry Monoportion. This single portion is made with a gold caramel and peanut mousse with a raspberry insert. Each single portion is for each individual person.



Recipe

DARK CHOCOLATE SPONGE

Irca Brownie Choc	1500g
Warm water	380g
Butter	450g
Dark Chocolate Goccioloni	200g
Totaal	**2330g**

DARK CHOCOLATE SPONGE

In a stand mixer with paddle attachment, mix Irca Brownie Choc and water for 2-3 minutes at low speed.
Finally, mix for another minute, adding the melted butter at low speed (without whipping the mixture).
Pour the mixture into a 60x40 pan lined with baking paper.
Cook at 170-180°C for approximately 14-15 minutes.
Once cooked, cool quickly in a blast chiller until completely frozen. Cut 6x1cm rectangles and leave in the freezer.

RASPBERRY GELEÈ

Raspberry Puree Ravifruit	400g
Water	110g
Lilly Neutro	100g
Totaal	**610g**

RASPBERRY GELEÈ

Heat the water slightly, add the Lilly Neutro and mix well. Bring the Fruit Puree to 45°C and add the water and Neutral Lilly. Pour the Geleè into a rectangular mold and blast chill to -40°C. Once the Geleè has been chilled, cut 5x1cm rectangles and leave in the freezer.

CAREMEL AND PEANUT MOUSSE

Sinfonia Caramel Oro	200g
Cream 35% (1)	40g
Water (1)	60g
Cream 35% (2)	240g
Lilly Neutro	50g
Joypaste Nocciolina	65g
Water (2)	50g
Totaal	**705g**

CAREMEL AND PEANUT MOUSSE

Melt the chocolate Sinfonia Caramel Oro at 45°C.
Warm up the liquid (1) to about 20°C.
Add the chocolate and the Joypaste Nocciolina mix with a hand blender to obtain a fluid ganache.
Semi-whip the cream (2) with Lilly Neutro and water (2).
Gradually add the semi-whipped cream tp the ganache (25-30°C) using a spatula.

CARAMEL MIRROR GLAZE

Water (1)	150g
Gelatin sheets 200 bloom	22g
Water (2)	132g
Sugar	300g
Glucose	300g
Condensed Milk	200g
Sinfonia Caramel Oro	250g
Totaal	**1054g**

CARAMEL MIRROR GLAZE

Make the gelatin mass by mixing the gelatin powder or sheets with lukewarm water (2) and leaving it to cool.
Bring water (1), sugar and glucose to 103°C.
Add the condensed milk, the gelatine mass and mix with an immersion mixer.
Add the chocolate while continuing to mix. Color the Mirror Glaze as desired in this case using a water-soluble orange and red dye.

Keep overnight in the fridge. Heat the mirror glaze between 32/35°C to be able to use it.

Assembly, layout and finishing

Frost a single portion with the glaze heated to 35°C.
Once the single portion has been glazed, place it on the plate inside the Ring Dark and then decorate with a Spear Dark and chopped peanuts.

The Dobla Touch is the Ring Dark and the Spear Dark.

Enjoy this exciting recipe.

Featured Product(s)



Spear dark/white assortment



Ring dark