Fall tacos

Autumn recipe inspiration



Recipe

chocolate shell

milk chocolate reno x milk IRCA	200g
Totaal	**200g**

chocolate shell

Spread a thin layer of tempered chocolate between two sheets of plastic wrap.
Cut with a 14cm diameter cookie cutter.
Once the chocolate has crystallized, cut it in half to create two half-moons.

passion fruit jelly

passion fruit puree RAVIFRUIT	200g
sugar	50g
Gelatin	6g
Water	30g
Totaal	**286g**

passion fruit jelly

Rehydrate the gelatin with water.
Heat the puree in the microwave and add the sugar and gelatin mass.
Pour approximately 50-70 grams into a cylindrical silicone mold with a diameter of 7 cm.

hazelnut financier

delinoisette IRCA	550g
vigor baking IRCA	4g
flour	50g
corn starch	50g
eggs white	370g
melt butter	120g
Totaal	**1144g**

hazelnut financier

Mix all the dry ingredients by hand with a whisk.

Add the egg whites and then the melted butter, continuing to mix until the mixture is smooth.

Fill the pans and bake in a conventional oven at 180°C with the vent closed for 10-15 minutes. cut a 7 cm disc and place it on the gelled mixture.

dark chocolate mousse Arriba 64%

milk	280g
levosucrol IRCA	50g
arriba nacional 64% DOMORI	315g
cream	520g
Totaal	**1165g**

dark chocolate mousse Arriba 64%

Heat the milk and invert sugar Melt the dark chocolate at 40°C and emulsify the two products with an immersion blender. Once the ganache has reached 40°C, add the semi-whipped cream, stirring gently.
Pour the product into the PXHALFMOON mold from PAVONI

mascarpone namelaka

milk	200g
glucose	10g
lilly neutro IRCA	45g
joy gelato mascarpone IRCA	16g
reno x white IRCA	340g
cream	250g
Totaal	**861g**

mascarpone namelaka

Bring the first four ingredients to a gentle boil, mix in the white chocolate, and finally the chilled cream. cool in the refrigerator and assemble the next day.

Assembly, layout and finishing

Fill the halfmoon mold with the dark chocolate mousse, insert the frozen insert, cut into half-moons, with financier and gelled, cover with more mousse and chill.
Unmold, place the two chocolate layers on the sides and spray with the mixture of half milk chocolate and half cocoa butter.
whip the namelaka, decorate the top and add autumn fruit along with: Dobla Lace flower dark assortment.

Enjoy this exciting recipe.

Featured Product(s)



Lace flower dark assortment