CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

ICAM
Linea Professionale

CHOCOLATE AND RASPBERRY, MORBIDONE

Marco Nessi
Pastry and Chocolatier, he started his training
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- CHOCOLATE AND RASPBERRY, MORBIDONE
- RASPBERRY AND DARK CHOCOLATE GELÈ

COMPONENTS

CHOCOLATE AND RASPBERRY,
MORBIDONE

INGREDIENTS

230 g	butter
200 g	whole eggs
50 g	orange paste
75 g	glucose
140 g	icing sugar
100 g	**Chocolate Milk Ambra Cocoa 40% Icam Linea Professionale Code 8349**
30 g	**Cocoa Powder 22/24 Icam Linea Professionale Code 4239**
150 g	weak flour
80 g	potato starch
120 g	almond powder
10 g	baking
65 g	raspberry pulp

METHOD

Whip the butter with the orange paste, glucose and icing sugar. Combine the melted chocolate and cocoa. Continue to assemble the dough and drizzle the whole eggs.
Sift the powders and blend from bottom to top.

RASPBERRY AND DARK CHOCOLATE GELÈ

500 g	Raspberry pulp (10% sugar)
450 g	sugar
12 g	pectin
50 g	sugar
160 g	glucose syrup
5 g	citric acid
175 g	**Dark Chocolate Diamante Cocoa 67% Icam Linea Professionale Code 8307**

Combine raspberry pulp, glucose, sugar and bring to boil.
Add the pectin mixed with the other sugar. Cook at 72 brix. Insert citric acid.
Pour immediately into a steel frame of 1cm h. Cool down. Cut into cubes of 1cm x 1cm. Let it dry at room temperature for a couple of days.

FINAL PRESENTATION

Insert with a sac à poche, in the glass jar, the mounted mass alternating it with a few cubes of gelè.
Fill to 3/4 of the jar and bake at 170° degrees for 20/22 minutes. Remove from the oven and immediately put the lid to create the vacuum.
Put upside down to cool down.

Store at room temperature, if the jar has been vacuumed well, the shelf life could be two months.

BABBI COVE FBM Fruteiro friulinox Martellato GELATO UNIVERSITY CARPIGIANI Novacart Pavoni SELMI CHOCOLATE MACHINERY