



CREAM AND RASPBERRY SINGLE PORTION

👤 Intermediate level

Single portion filled with custard cream and raspberry.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

HAZELNUT SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat

eggs

DELINOISETTE

1400g

375g

225g

300g

Mix all the ingredients in a planetary mixer with a paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate. Cover the cake moulds single dose with 10 cm diameter.

Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open

RASPBERRY TOPPER

FRUTTIDOR LAMPONE

lemon juice

water

LILLY NEUTRO

1500g

100g

150g

250g

Mix water, lemon juice and LILLY NEUTRO with a whisk.

Add FRUTTIDOR LAMPONE and mix.

Fill the silicon mold (7cm diameter, 1cm high).

Place it in the blast chiller until it hardens.

Unmold and keep them in a freezer.

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Extraordinary
made simple.

LEMON AND WHITE CHOCOLATE WHIPPED GANACHE

liquid cream 35% fat - (1)	265g	<p>Bring the cream (1) and water to a boil. Add LILLY NEUTRO and mix with a whisk. Add SINFONIA CIOCCOLATO BIANCO and emulsify. Gently pour the cold cream (2), emulsify. Lastly add lemon juice and mix. Cover with contact plastic film and place in the fridge for a night. Whip the mixture in a planetary mixer with a paddle to obtain a nice structure easy to use in a pastry bag.</p>
water	25g	
<u>LILLY NEUTRO</u>	25g	
liquid cream 35% fat - (2)	265g	
SINFONIA CIOCCOLATO BIANCO	145g	
lemon juice	120g	



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