

CREAM AND RASPBERRY SINGLE PORTION

Single portion filled with custard cream and raspberry.

HAZELNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

DELINOISETTE

PREPARATION

1400g Mix all the ingredients in a planetary mixer with a paddle attachment.

375g Spread the pastry between 2 sheets of baking paper and roll it to a thickness

225g of 3 mm and refrigerate.

 $300g\,$ 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

INGREDIENTS

FRUTTIDOR LAMPONE

lemon juice

water

LILLY NEUTRO

PREPARATION

1500g Mix water, lemon juice and LILLY NEUTRO with a whisk.

100g Add FRUTTIDOR LAMPONE and mix.

150g Fill the silicon mold (7cm diameter, 1cm high).

250a Place it in the blast chiller until it hardens.

Unmold and keep them in a freezer.

LEMON AND WHITE CHOCOLATE WHIPPED GANACHE

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

liquid cream 35% fat SINFONIA CIOCCOLATO BIANCO lemon juice

PREPARATION

- 265g Bring the cream (1) and water to a boil.
- 25g Add LILLY NEUTRO and mix with a whisk.
- 25g Add SINFONIA CIOCCOLATO BIANCO and emulsify.
- 265a Gently pour the cold cream (2), emulsify.
- 145q Lastly add lemon juice and mix.
- Cover with contact plastic film and place in the fridge for a night.

 Whip the mixture in a planetery mixer with a paddle to obtain a nice structure easy to use in a pastry bag.