

LEMON, PEAR AND WHITE CHOCOLATE ECLAIR

Intermediate level

ROLL

IRCA GENOISE	500g	Whip all the ingredients in a planetary mixer for 10-12 minutes at medium speed.
eggs	600g	Pour the mixture on silicone pastry mats or baking sheets and bake at 210 ° C for 6 -7 minutes with the closed steam valve.
LEVOSUCROL	60 g	Once the cake is done, put it in the blast chiller to keep the roll softer.

PEAR JELLY

FRUTTIDOR PERA	400g	Warm up the water in the microwave oven , melt the LILLY NEUTRAL using a whip and add to the smoothe pear fruttidor .
LILLY NEUTRO	60 g	Pour in cylinder-shaped moulds and put it in the blast chiller.
water	60g	

WHITE CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO BIANCO	550g	Melt the white chocolate in the microwave oven at 45 ° C , add 300 g of warm cream and create a ganache.
liquid cream 35% fat	300g	Semi-whip the 700 g cream with Lilly Neutral and water .
liquid cream 35% fat	700g	When the ganache is at about 38 ° C , add the cream and mix carefully.
LILLY NEUTRO	70g	
water	70g	

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LEMON MOUSSE

liquid cream 35% fat	1000g	Put the first three ingredients in the planetary mixer and semi-whip.
water	200g	
LILLY NEUTRO	200g	Then add the Pastry Lemon and mix gently.
PASTA AROMATIZZANTE LAMPONE	50g	Pour in silicone cake mould for single doses.

WHITE PENGUIN GLAZE

JOYCOUVERTURE WHITE	500g	Melt the first two ingredients in the microwave oven , then add the almond grain.
BURRO DI CACAO	25g	
nibbed raw almonds	100g	

GLAZE

MIRROR LIMONE	qb	Glaze the lemon mousse with MIRROR LIMONE heated to 45-50°degrees.

FINAL COMPOSITION

Put part of thewhite chocolate mousse in the silicone cake mould , and then put the pear jelly cylinder .
End with the roll and freeze.
Remove from the cake mould and dip in the white penguin glaze with the help of some toothpicks.
Glaze the lemon mousse with MIRROR LEMON warmed at 40-45 °C.
Put the lemon mousse on the cake and garnish.