



LEMON, PEAR AND WHITE CHOCOLATE ECLAIR

👤 Intermediate level

ROLL

IRCA GENOISE

eggs

LEVOSUCROL

500g

600g

60 g

Whip all the ingredients in a planetary mixer for 10-12 minutes at medium speed.

Pour the mixture on silicone pastry mats or baking sheets and bake at 210 ° C for 6 -7 minutes with the closed steam valve.

Once the cake is done, put it in the blast chiller to keep the roll softer.

PEAR JELLY

FRUTTIDOR PERA

LILLY NEUTRO

water

400g

60 g

60g

Warm up the water in the microwave oven , melt the LILLY NEUTRAL using a whip and add to the smoothe pear fruttidor .

Pour in cylinder-shaped moulds and put it in the blast chiller.

WHITE CHOCOLATE MOUSSE

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

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LILLY NEUTRO

water

550g

300g

700g

70g

70g

Melt the white chocolate in the microwave oven at 45 ° C , add 300 g of warm cream and create a ganache.

Semi-whip the 700 g cream with Lilly Neutral and water .

When the ganache is at about 38 ° C , add the cream and mix carefully.

irca
GROUP

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LEMON MOUSSE

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

WHITE PENGUIN GLAZE

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

GLAZE

<u>MIRROR LIMONE</u>	qb	Glaze the lemon mousse with MIRROR LIMONE heated to 45-50°degrees.
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FINAL COMPOSITION

Put part of the white 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.



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