



MINI CYLINDER - RASPBERRY WHITE

👤 Advanced level

Raspberry single-serve dessert



RECIPE CREATED BY:

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Pasticciere

BISCUIT

IRCA GENOISE
eggs

400g
400g

Whip all the ingredients in a planetary mixer with the whisk for 15 minutes.
Spread it over a 40x60 cm baking tray and bake it for 10 minutes at 200°C.

RASPBERRY CREAM

fresh full-fat milk (3,5% fat)
liquid cream 35% fat
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO
liquid cream 35% fat
raspberry purée

50g
250g
35g
300g
20g
150g
480g

Heat milk and cream (1) at 85°C then add LILLY NEUTRO.
Gently add the white chocolate and cocoa butter previously melted.
Mix with a hand blender.
Add cold cream (2) and put in the fridge to crystallize.
Once cool, add raspberry purée and mix with a hand blender.

FINAL COMPOSITION

Cut a disc of biscuit, place it on the bottom of the DOBLA MINI CYLINDER and spread a layer of raspberry filling over its surface
Fill the single-serve with raspberry cream.
Decorate with DOBLA RASPBERRY.

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GROUP

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made simple.**