

MINI CYLINDER - RASPBERRY WHITE

Advanced level

Raspberry single-serve dessert



RECIPE CREATED BY:

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Pasticciere

BISCUIT

IRCA GENOISE	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 2000°C.
eggs	400g	

RASPBERRY CREAM

fresh full-fat milk (3,5% fat)	50g	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 purèe and mix with a hand blender.
liquid cream 35% fat	250g	
LILLY NEUTRO	35g	
SINFONIA CIOCCOLATO BIANCO	300g	
BURRO DI CACAO	20g	
liquid cream 35% fat	150g	
raspberry purée	480g	

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.

irca GROUP

Extraordinary made simple.