



ECLAIRE 100 % LAMPONE

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

RASPBERRY BROWNIE

IRCA BROWNIES CHOC

unsalted butter 82% fat
water

FRUTTIDOR LAMPONE

Tutta Frutta Frutti di Bosco Cesarin

1500g

375g

375g

300g

qb

mix all the ingredients together with a paddle attachment in a planetary mixer
deposit the whole cesarin fruit
spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes

RASPBERRY COMPOTE

Red fruit compote Ravifruit

LILLY NEUTRO

water

250g

40g

40g

mix the ingredients together while hot
deposit in the tube insert moulds, without reaching the edge
cool, insert a strip of brownie and blast chill once and for all

irca
GROUP

Extraordinary
made simple.

YOGURT NAMELAKA

full-fat milk (3,5% fat)	175g	heat milk, cream 1, glucose and neutral lilly mix with the chocolate chips, add the yogurt and cream 2 crystallize in the refrigerator for a few hours semi- whip and pour into the Twist Eclair black seal mold by Martellato, insert the frozen insert and close with more namelaka. break down
liquid cream	75g	
<u>GLUCOSIO</u>	10g	
<u>LILLY NEUTRO</u>	50g	
SINFONIA CIOCCOLATO BIANCO	165g	
liquid cream	150g	
<u>JOYPASTE VANIGLIA</u>	375g	
<u>MADAGASCAR/BOURBON</u>	8g	

RED GLAZE

<u>BLITZ</u>	500g	heat to 50 degrees and mix the dye with a mixer alternatively also MIRROR NEUTRAL + 5% water
red colour	0,2 g	

FINAL COMPOSITION

spray with a gun with 2.5mm nozzle, at a temperature of 55 degrees on product at -20 degrees
cool again



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