

ECLAIRE 100 % LAMPONE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

RASPBERRY BROWNIE

IRCA BROWNIES CHOC	1500g	mix all the ingredients together with a paddle attachment in a planetary mixer
unsalted butter 82% fat	375g	
water	375g	deposit the whole cesarin fruit
FRUTTIDOR LAMPONE	300g	spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes
Tutta Frutta Frutti di Bosco Cesarin	qb	

RASPBERRY COMPOTE

Red fruit compote Ravifruit	250g	mix the ingredients together while hot
LILLY NEUTRO	40g	deposit in the tube insert moulds, without reaching the edge
water	40g	cool, insert a strip of brownie and blast chill once and for all

YOGURT NAMELAKA

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

irca GROUP

Extraordinary made simple.

RED GLAZE

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

FINAL COMPOSITION

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