



# WHITE CHOCOLATE & RASPBERRY ENTREMETS

👤 Intermediate level

MODERN ENTREMETS WITH WHITE CHOCOLATE AND RASPBERRY

## BISCUIT

### INGREDIENTS

IRCA GENOISE

honey

eggs

### PREPARATION

- 1000g - Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at the highest speed.
- 100g
- 1200g - Evenly spread the whipped mixture into a 3mm layer onto parchment paper, then bake for about 5-6 minutes in a deck oven at 220-230°C (closed valve).
- Let cool down for a few minutes, then cover with plastic sheets to avoid drying and reserve in the fridge until you have to use it.

## WHITE CHOCOLATE CRUNCHY INSERT

### INGREDIENTS

PRALIN DELICRISP BLANC

### PREPARATION

- qb - Spread a 0.5-0.7cm layer of PRALIN DELICRISP BLANC onto parchment paper and store in the freezer.
- When hardened, use a 16cm diameter round cutter to cut into discs.

## RASPBERRY JELLY

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### INGREDIENTS

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

### PREPARATION

- 200g - Dissolve LILLY NEUTRO in the water.
- 30g - Combine to FRUTTIDOR LAMPONE, then slowly pour into a 16cm diameter
- 30g silicon mould (you can also close the bottom side of steel ring with cling film to create a round mould).
- Freeze until fully hardened.

## WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

RENO CONCERTO CIOCCOLATO BIANCO 25,5%

liquid cream 35% fat

### PREPARATION

- 700g - Slightly whip and stabilize the cream (700g) with water and LILLY NEUTRO.
- 100g - In a separate bowl, add melted white chocolate to liquid cream (300g), and
- 100g stir until you get a well-combined soft ganache.
- 600g - When the ganache is at about 38°C, gently combine the stabilized whipped
- 300g cream to it.
- For best results, we recommend not to whip the cream too firm and to add it to the ganache in 2 times.

## Final composition

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- Cut a 16cm diameter disc of biscuit and lay it at the bottom of a 18cm diameter steel ring.
- Make a 1cm layer of white chocolate mousse and cover with a disc of PRALIN DELICRISP BLANC.
- Make a 2cm layer of white chocolate mousse, then place a disc of raspberry jelly and make it stick.
- Fill up with the white chocolate mousse, smooth the surface out with a spatula and put in the freezer.
- When fully hardened, remove the cake from the steel ring and round the edge with your hand, then use a brush to paint a strip of FRUTTIDOR LAMPONE onto the surface and return to the freezer.
- Glaze the whole cake with MIRROR NEUTRO and top with some raspberries.