



WHITE CHOCOLATE & RASPBERRY ENTREMETS

👤 Intermediate level

MODERN ENTREMETS WITH WHITE CHOCOLATE AND RASPBERRY

BISCUIT

IRCA GENOISE

honey
eggs

1000g
100g
1200g

- Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at the highest speed.
- 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

PRALIN DELICRISP BLANC

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

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

200g
30g
30g

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

irca
GROUP

Extraordinary
made simple.

WHITE CHOCOLATE MOUSSE

liquid cream 35% fat
water

LILLY NEUTRO
RENO CONCERTO CIOCCOLATO

BIANCO 25,5%

liquid cream 35% fat

700g

100g

100g

600g

300g

- Slightly whip and stabilize the cream (700g) with water and LILLY NEUTRO.

- In a separate bowl, add melted white chocolate to liquid cream (300g), and stir until you get a well-combined soft ganache.

- When the ganache is at about 38°C, gently combine the stabilized whipped 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

- 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.



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