



WHITE CHOCOLATE & RASPBERRY ENTREMETS

chef 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 100g 10 minutes at the highest speed.

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

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 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

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

- 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.