



MINI SPHERE WITH RED FRUITS

👩🍳 Intermediate level

Red fruits mignon

RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

PREPARATION

- 100g Mix the water with the LILLY NEUTRO.
- 50g Add the FRUTTIDOR LAMPONE and emulsify with a blender.
- 10g Dress the mixture in a silicon half-sphere mold (PAVONI FR 003), filling them for 1/3 of their volume.
Transfer it to the freezer to set (1-2 h).
Remove the raspberry filling from the mold and keep them frozen until required.
Keep the remaining mixture in the fridge, it will be used as a post-cooking filling for the financier.

CHOCOCREAM PASTICCERA BAVARIAN CREAM

INGREDIENTS

egg yolk
caster sugar
full-fat milk (3,5% fat)
LILLY NEUTRO
CHOCOCREAM PASTICCERA
liquid cream 35% fat

PREPARATION

20 g Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave
10g or in a pot.
140g In a separate bowl, stir yolks and sugar.
34g Once the milk begin to boil, add yolks and sugar mixture to it.
195g Continue to cook, stirring from time to time, until it reaches the temperature
of 82°C.
250g Dissolve LILLY NEUTRO into it, pour onto chocolate and emulsify with an
immersion blender.
When the mixture reaches the temperature of 30°C, add the semi-
whipped cream.
Pour a layer of bavarian cream into a half-sphera mold.
Insert the frozen raspberry filling and finish with another layer of bavarian
cream.
Keep it in the freeezer until to set.

FINANCIER RECIPE

INGREDIENTS

AVOLETTA
grated lemon zest
VIGOR BAKING
all-purpose flour
rice starch
egg whites
unsalted butter 82% fat

PREPARATION

550g Mix the powders carefully with a whisk.
5g Add the egg white at room temperature and then the melted butter.
4g Dress the financier in the silicone half-sphere mold (same size used for the
50g Bavarian and the raspberry insert), about 15 grams of product for each single
50g half sphere.
370g Place a microperforated mat, a microperforated pan and a weight on the
silicone mold.
120g Bake in a convection oven at a temperature of 160 °C for 12-13 minutes,
opening the valve for the last few minutes.
As soon as they are taken out of the oven, fill the fianciers with a small spike
of raspberry filling.
Let the half spheres of financier in the freezer until frozen.

CRUNCHY RED FRUITS GLAZE

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI

PREPARATION

Warm up the CHOCOCREAM CRUNCHY FRUTTI ROSSI at a temperature of
30-35°C.
With the help of a stick, glaze the base of the financiers.

FINISHING

INGREDIENTS

cocoa butter velvet spray

PREPARATION

Sprinkle a light layer of white velvet effect cocoa butter on the bavarian half ball.

Final composition

Once the financier base have been glazed, place the bavarian half sphere sprinkled with white velvet on top.
Decorate with pink SPOTS PASTEL (the two smaller sizes) code 77228.