

# MINI SPHERE WITH RED FRUITS

Basic 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 fiancier.

# **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.

 $_{\rm 34g}$   $\,$  Once the milk begin to boil, add yolks and sugar mixture to it.

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 freezer until to set.

## **FINANCIER RECIPE**

AVOLETTA	
grated lemon zest	
VIGOR BAKING	
all-purpose flour	

**INGREDIENTS** 

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

 $_{
m 50g}$  Bavarian and the raspberry insert), about 15 grams of product for each single

50g half sphere.

Place a microperforated mat, a microperforated pan and a weight on the silicone mold.

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 velvelt on top. Decorate with pink SPOTS PASTEL (the two smaller sizes) code 77228.