



MINI SPHERE WITH RED FRUITS

👤 Intermediate level

Red fruits mignon

RASPBERRY FILLING

FRUTTIDOR LAMPONE

water

LILLY NEUTRO

100g

50g

10g

Mix the water with the LILLY NEUTRO.

Add the FRUTTIDOR LAMPONE and emulsify with a blender.

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

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

20 g
10g
140g
34g
195g
250g

Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave or in a pot.
In a separate bowl, stir yolks and sugar.
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.
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

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

550g
5g
4g
50g
50g
370g
120g

Mix the powders carefully with a whisk.
Add the egg white at room temperature and then the melted butter.
Dress the financier in the silicone half-sphere mold (same size used for the Bavarian and the raspberry insert), about 15 grams of product for each single 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 financiers with a small spike of raspberry filling.
Let the half spheres of financier in the freezer until frozen.

CRUNCHY RED FRUITS GLAZE

CHOCOCREAM CRUNCHY FRUTTI ROSSI

qb

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.



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FINISHING

cocoa butter velvet spray

qb 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.



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