

HEART MONO - MOTHER'S DAY

Intermediate level

Recipe to create a heart-shaped single-serve dessert for Mother’s Day.



RECIPE CREATED BY:

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Pastry Chef

MILK CHOCOLATE FINANCIER

Delinoisette	500g
Flour - 00	50g
Vigor baking	4g
Cornstarch	30g
Butter 82% m.g. - melted	80g
Reno X Milk 33,6% - melted at 45°C	150g

- Mix the dry ingredients.
- Add the egg whites and mix by hand.
- Add the butter and chocolate, previously melted in the microwave.
- Pour the mixture into a 60 × 40 cm baking tray lined with parchment paper and spread evenly with a spatula.
- Bake for 10–15 minutes at 170–180°C.
- Allow to cool, then cut out 4 cm diameter rounds using a cookie cutter.

RASPBERRY GELEÈ

Raspberry Puree	500g
Lilly Neutro	100g
Dexstrose	12g

- Heat the puree.
- Add the remaining ingredients and blend.
- Pour into the inserts and blast chill.

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Extraordinary made simple.

MILK CHOCOLATE MOUSSE

Reno X Milk 33,6%	200g
Cream 35% m.g. - 1- hot	65g
Water - 1	65g
Cream 35% m.g. - 2- cold	200g
Lilly Neutro	35g
Water - 2-cold	35g

- Melt the chocolate to 45°C.
- Warm the liquids (1) to approximately 20°C.
- Add the chocolate and mix well with a whisk or immersion blender to create a fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula, depending on the desired consistency.
- Pour into the molds, add the insert, and blast chill.

FINAL COMPOSITION

Colorglaze Red	qb

- Once the single-serve dessert is blast chilled, remove it from the molds and glaze with Colorglaze Red.
- Decorate as desired with raspberries and Dobla decorations.