

# **CREAM AND RASPBERRY SINGLE PORTION**

SINGLE PORTION FILLED WITH CUSTARD CREAM AND RASPBERRY.

DIFFICULTY LEVEL B B







#### HAZELNUT SHORTCRUST PASTRY

| INGREDIENTS             |        | PREPARATION   |
|-------------------------|--------|---|
| TOP FROLLA              | g 1400 | Mix all the ingredients in a planetary mixer with a paddle attachment.                          |
| UNSALTED BUTTER 82% FAT | g 375  | Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and       |
| EGGS                    | g 225  | refrigerate.  |
| DELINOISETTE            | g 300  | Cover the cake moulds single dose with 10 cm diameter.  |
|                         |        | Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve |
|                         |        | open  |

#### **CUSTARD FILLING**

**INGREDIENTS** 

g 2000 CHOCOCREAM PASTICCERA



## RASPBERRY TOPPER

| INGREDIENTS             | PREPARATION   |
|-------------------------|---|
| FRUTTIDOR LAMPONE g 150 | Mix water, lemon juice and LILLY NEUTRO with a whisk. |
| LEMON JUICE g 100       | Add FRUTTIDOR LAMPONE and mix.                        |
| WATER g 150             | Fill the silicon mold (7cm diameter, 1cm high).       |
| LILLY NEUTRO g 250      | Place it in the blast chiller until it hardens.       |
|                         | Unmold and keep them in a freezer.                    |

## LEMON AND WHITE CHOCOLATE WHIPPED GANACHE

| INGREDIENTS                    |       | PREPARATION  |
|--------------------------------|-------|--|
| LIQUID CREAM 35% FAT - (1)     | g 265 | Bring the cream (1) and water to a boil.   |
| WATER                          | g 25  | Add LILLY NEUTRO and mix with a whisk.   |
| LILLY NEUTRO                   | g 25  | Add SINFONIA CIOCCOLATO BIANCO and emulsify.   |
| LIQUID CREAM 35% FAT - (2)     | g 265 | Gently pour the cold cream (2), emulsify.  |
| SINFONIA CIOCCOLATO BIANCO 33% | g 145 | Lastly add lemon juice and mix.  |
| LEMON JUICE                    | g 120 | Cover with contact plastic film and place in the fridge for a night.                                   |
|                                |       | Whip the mixture in a planetery mixer with a paddle to obtain a nice structure easy to use in a pastry |
|                                |       | bag.   |



## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



