



## CREAM AND RASPBERRY SINGLE PORTION

SINGLE PORTION FILLED WITH CUSTARD CREAM AND RASPBERRY.

DIFFICULTY LEVEL



### HAZELNUT SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

DELINOISETTE

g 1400

g 375

g 225

g 300

#### PREPARATION

Mix all the ingredients in a planetary mixer with a paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.

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

CHOCOCREAM PASTICCERA

g 2000

## RASPBERRY TOPPER

### INGREDIENTS

FRUTTIDOR LAMPONE

LEMON JUICE

WATER

LILLY NEUTRO

g 1500

g 100

g 150

g 250

### PREPARATION

Mix water, lemon juice and LILLY NEUTRO with a whisk.

Add FRUTTIDOR LAMPONE and mix.

Fill the silicon mold (7cm diameter, 1cm high).

Place it in the blast chiller until it hardens.

Unmold and keep them in a freezer.

## LEMON AND WHITE CHOCOLATE WHIPPED GANACHE

### INGREDIENTS

LIQUID CREAM 35% FAT - (1)

WATER

LILLY NEUTRO

LIQUID CREAM 35% FAT - (2)

SINFONIA CIOCCOLATO BIANCO 33%

LEMON JUICE

g 265

g 25

g 25

g 265

g 145

g 120

### PREPARATION

Bring the cream (1) and water to a boil.

Add LILLY NEUTRO and mix with a whisk.

Add SINFONIA CIOCCOLATO BIANCO and emulsify.

Gently pour the cold cream (2), emulsify.

Lastly add lemon juice and mix.

Cover with contact plastic film and place in the fridge for a night.

Whip the mixture in a planetary 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

