



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	g 1500
LEMON JUICE	g 100
WATER	g 150
LILLY NEUTRO	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)	g 265
WATER	g 25
LILLY NEUTRO	g 25
LIQUID CREAM 35% FAT - (2)	g 265
SINFONIA CIOCCOLATO BIANCO 33%	g 145
LEMON JUICE	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