



MINI SPHERE WITH RED FRUITS

RED FRUITS MIGNON

DIFFICULTY LEVEL



RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

WATER - WARM

LILLY NEUTRO

PREPARATION

- g 100 Mix the water with the LILLY NEUTRO.
- g 50 Add the FRUTTIDOR LAMPONE and emulsify with a blender.
- g 10 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

INGREDIENTS

EGG YOLK

CASTER SUGAR

FULL-FAT MILK (3,5% FAT)

LILLY NEUTRO

CHOCOCREAM PASTICCERA

LIQUID CREAM 35% FAT - SEMI-WHIPPED

PREPARATION

- g 20 Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave or in a pot.
- g 10 In a separate bowl, stir yolks and sugar.
- g 140 Once the milk begin to boil, add yolks and sugar mixture to it.
- g 34 Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.
- g 195 Dissolve LILLY NEUTRO into it, pour onto chocolate and emulsify with an immersion blender.
- g 250 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 freezer until to set.

FINANCIER RECIPE

INGREDIENTS

AVOLETTA	g 550
GRATED LEMON ZEST	g 5
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
RICE STARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

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

INGREDIENTS

CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste
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PREPARATION

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.

FINISHING

INGREDIENTS

COCOA BUTTER VELVET SPRAY - WHITE	To Taste
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PREPARATION

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 velvett on top.

Decorate with pink SPOTS PASTEL (the two smaller sizes) code 77228.