



DARK CHOCOLATE AND RASPBERRY MONOPORTION

ALMOND & RASPBERRY FINANCIER

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120
RASPBERRIES	To Taste

PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture.

Pour into cylindrical molds and add the CESARIN RASPBERRY TUTTAFRUTTA.

Cook at 160°C for approximately 20min.

To break down.

RASPBERRY GEL

INGREDIENTS

FRUTTIDOR LAMPONE	g 500
LILLY NEUTRO	g 100
WATER	g 100

PREPARATION

Mix water and neutral Lilly with a whisk and add them to Fruttidor, pour into a hemisphere silicone mould.

Place in the freezer until completely hardened.

DARK CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT
SINFONIA CIOCCOLATO FONDENTE 68%
LIQUID CREAM 35% FAT

WATER

g 150
g 170
g 200
g 20
g 20

PREPARATION

-Bring the cream (1) to the boil and pour it over the chocolate, emulsify until obtaining a shiny ganache.
-semi- whip the cream (2) and add the ganache.
-fill the silicone mold with the 68% DARK CHOCOLATE SYNFONIA mousse, place the raspberry gelled cylinders inside and blast chill.

ANHYDROUS RED FRUITS GLAZE

INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO
CHOCOCREAM CRUNCHY FRUTTI ROSSI

g 300
g 100

PREPARATION

-Heat the CHOCOSMART WHITE CHOCOLATE to 35°C and add the CHOCOCREAM CRUNCHY RED FRUITS
-Glaze the raspberry financier cylinder.
-place in the fridge for a few minutes

WHITE CHOCOLATE SPRAY MASS

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO

g 150
g 150

PREPARATION

-Melt the cocoa butter and the WHITE CHOCOLATE SINFONIA at 45°C.
-Spray the mass at 35°C.

FINAL COMPOSITION

- Once the financier is frosted, place a Pink/white rosette on it.
- Spray the white chocolate velvet effect topper.
- Decorate with tufts of whipped cream and then with Butterfly pink/white and fresh fruit.