ECLAIRE 100 % LAMPONE

RASPBERRY BROWNIE

| INGREDIENTS | | PREPARATION |
|--------------------------------------|----------|---|
| IRCA BROWNIES CHOC | g 1500 | mix all the ingredients together with a paddle attachment in a planetary mixer |
| UNSALTED BUTTER 82% FAT | g 375 | deposit the whole cesarin fruit |
| WATER | g 375 | spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes |
| FRUTTIDOR LAMPONE | g 300 | |
| TUTTA FRUTTA FRUTTI DI BOSCO CESARIN | To Taste | |

RASPBERRY COMPOTE

| INGREDIENTS | | PREPARATION |
|-----------------------------|-------|--|
| RED FRUIT COMPOTE RAVIFRUIT | g 250 | mix the ingredients together while hot |
| LILLY NEUTRO | g 40 | deposit in the tube insert moulds, without reaching the edge |
| WATER | g 40 | cool, insert a strip of brownie and blast chill once and for all |



YOGURT NAMELAKA

| INGREDIENTS | | PREPARATION |
|--------------------------------------|-------|--|
| FULL-FAT MILK (3,5% FAT) | g 175 | heat milk, cream 1, glucose and neutral lilly |
| LIQUID CREAM | g 75 | mix with the chocolate chips, add the yogurt and cream 2 |
| GLUCOSIO | g 10 | crystallize in the refrigerator for a few hours |
| LILLY NEUTRO | g 50 | semi-whip and pour into the Twist Eclair black seal mold by Martellato, insert the frozen insert and |
| SINFONIA CIOCCOLATO BIANCO | g 165 | close with more namelaka. |
| | g 150 | break down |
| LIQUID CREAM | g 375 | |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 8 | |

RED GLAZE

| INGREDIENTS | | PREPARATION |
|-------------|-------|---|
| BLITZ | g 500 | heat to 50 degrees and mix the dye with a mixer |
| RED COLOUR | g 0,2 | alternatively also MIRROR NEUTRAL + 5% water |

FINAL COMPOSITION

spray with a gun with 2.5mm nozzle, at a temperature of 55 degrees on product at -20 degrees cool again





RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

