

RASPBERRY BROWNIE

INGREDIENTS	PREPARATION
IRCA BROWNIES CHOC g 15	mix all the ingredients together with a paddle attachment in a planetary mixer
UNSALTED BUTTER 82% FAT g 37	⁷⁵ deposit the whole cesarin fruit
WATER g 37	⁵ spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes
FRUTTIDOR LAMPONE g 30	0
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN TO	Faste

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

