



ECLAIRE 100 % LAMPONE

RASPBERRY BROWNIE

INGREDIENTS

IRCA BROWNIES CHOC
UNSALTED BUTTER 82% FAT
WATER
FRUTTIDOR LAMPONE
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN

g 1500
g 375
g 375
g 300
To Taste

PREPARATION

mix all the ingredients together with a paddle attachment in a planetary mixer
deposit the whole cesarin fruit
spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes

RASPBERRY COMPOTE

INGREDIENTS

RED FRUIT COMPOTE RAVIFRUIT
LILLY NEUTRO
WATER

g 250
g 40
g 40

PREPARATION

mix the ingredients together while hot
deposit in the tube insert moulds, without reaching the edge
cool, insert a strip of brownie and blast chill once and for all

YOGURT NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
LIQUID CREAM
GLUCOSIO
LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 175
g 75
g 10
g 50
g 165
g 150
g 375
g 8

PREPARATION

heat milk, cream 1, glucose and neutral lilly
mix with the chocolate chips, add the yogurt and cream 2
crystallize in the refrigerator for a few hours
semi-whip and pour into the Twist Eclair black seal mold by Martellato, insert the frozen insert and close with more namelaka.
break down

RED GLAZE

INGREDIENTS

BLITZ
RED COLOUR

g 500
g 0,2

PREPARATION

heat to 50 degrees and mix the dye with a mixer
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