

MINI SPHERE WITH RED FRUITS

RED FRUITS MIGNON

DIFFICULTY LEVEL B B







RASPBERRY FILLING

INGREDIENTS		PREPARATION
FRUTTIDOR LAMPONE	g 100	Mix the water with the LILLY NEUTRO.
WATER - WARM	g 50	Add the FRUTTIDOR LAMPONE and emulsify with a blender.
LILLY NEUTRO	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 fiancier.

CHOCOCREAM PASTICCERA BAVARIAN CREAM

INGREDIENTS		PREPARATION
EGG YOLK	g 20	Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave or in a pot.
CASTER SUGAR	g 10	In a separate bowl, stir yolks and sugar.
FULL-FAT MILK (3,5% FAT)	g 140	Once the milk begin to boil, add yolks and sugar mixture to it.
LILLY NEUTRO	g 34	Continue to cook, stirring from time to time, until it reaches the temperature of 82°C.
CHOCOCREAM PASTICCERA	g 195	Dissolve LILLY NEUTRO into it, pour onto chocolate and emulsify with an immersion blender.
LIQUID CREAM 35% FAT - SEMI-WHIPPED	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.



FINANCIER RECIPE

INGREDIENTS		PREPARATION
AVOLETTA	g 550	Mix the powders carefully with a whisk.
GRATED LEMON ZEST	g 5	Add the egg white at room temperature and then the melted butter.
VIGOR BAKING	g 4	Dress the financier in the silicone half-sphere mold (same size used for the Bavarian and the
ALL-PURPOSE FLOUR	g 50	raspberry insert), about 15 grams of product for each single half sphere.
RICE STARCH	g 50	Place a microperforated mat, a microperforated pan and a weight on the silicone mold.
EGG WHITES	g 370	Bake in a convection oven at a temperature of 160 °C for 12-13 minutes, opening the valve for
UNSALTED BUTTER 82% FAT	g 120	the last few minutes.
		As soon as they are taken out of the oven, fill the fianciers with a small spike of raspberry filling.
		Let the half spheres of financier in the freezer until frozen.

CRUNCHY RED FRUITS GLAZE

INGREDIENTS		PREPARATION
CHOCOCREAM CRUNCHY FRUTTI ROSSI	To Taste	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		PREPARATION
COCOA BUTTER VELVET SPRAY - WHITE	To Taste	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 velvelt on top.

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

