



RASPBERRY & CREAM BAVAROISE SINGLE-PORTIONS

EXQUISITE RASPBERRY & CREAM SINGLE-PORTIONS

DIFFICULTY LEVEL



RASPBERRY BAVAROISE

INGREDIENTS

LIQUID CREAM 35% FAT - WHIPPED	g 1.000
RASPBERRY PURÉE	g 200
WATER - AT ROOM TEMPERATURE	g 100
LILLY NEUTRO	g 200

PREPARATION

Hydrate LILLY with water, then combine it to the purée.
Gently combine the mixture to the whipped cream, until you get and uniform mass.

STABILIZED CREAM

INGREDIENTS

LIQUID CREAM 35% FAT - WHIPPED	g 1.000
WATER - AT ROOM TEMPERATURE	g 200
LILLY NEUTRO	g 200

PREPARATION

Hydrate LILLY with water, then gently combine it to the whipped cream, until you get and uniform mixture.

COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 40-45°C	To Taste
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FINAL COMPOSITION

Use the raspberry bavaoise to half-fill a single-portion silicone mould, then place a disc of rollé, cover with the stabilized whipped cream and close with another disc of rollé.

Put the single-portions in the blast chiller until completely hardened.

When frozen, unmould and glaze with MIRROR CIOCCOLATO.

Decorate as you like best.