



## WHITE CHOCOLATE & RASPBERRY ENTREMETS

### MODERN ENTREMETS WITH WHITE CHOCOLATE AND RASPBERRY

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

HONEY

EGGS - AT ROOM TEMPERATURE

g 1000

g 100

g 1200

##### PREPARATION

- Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at the highest speed.
- Evenly spread the whipped mixture into a 3mm layer onto parchment paper, then bake for about 5-6 minutes in a deck oven at 220-230°C (closed valve).
- Let cool down for a few minutes, then cover with plastic sheets to avoid drying and reserve in the fridge until you have to use it.

#### WHITE CHOCOLATE CRUNCHY INSERT

##### INGREDIENTS

PRALIN DELICRISP BLANC

To Taste

##### PREPARATION

- Spread a 0.5-0.7cm layer of PRALIN DELICRISP BLANC onto parchment paper and store in the freezer.
- When hardened, use a 16cm diameter round cutter to cut into discs.

## RASPBERRY JELLY

### INGREDIENTS

FRUTTIDOR LAMPONE	g 200
WATER - AT 40-45°C	g 30
LILLY NEUTRO	g 30

### PREPARATION

- Dissolve LILLY NEUTRO in the water.
- Combine to FRUTTIDOR LAMPONE, then slowly pour into a 16cm diameter silicon mould (you can also close the bottom side of steel ring with cling film to create a round mould).
- Freeze until fully hardened.

## WHITE CHOCOLATE MOUSSE

### INGREDIENTS

LIQUID CREAM 35% FAT - TO BE SLIGHTLY WHIPPED	g 700
WATER - MELTED AT 45°C	g 100
LILLY NEUTRO - LIQUID	g 100
RENO CONCERTO BIANCO 25,50% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - LIQUID	g 300

### PREPARATION

- Slightly whip and stabilize the cream (700g) with water and LILLY NEUTRO.
- In a separate bowl, add melted white chocolate to liquid cream (300g), and stir until you get a well-combined soft ganache.
- When the ganache is at about 38°C, gently combine the stabilized whipped cream to it.
- For best results, we recommend not to whip the cream too firm and to add it to the ganache in 2 times.

## GLAZING

### INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C	To Taste
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## FINAL COMPOSITION

- Cut a 16cm diameter disc of biscuit and lay it at the bottom of a 18cm diameter steel ring.
- Make a 1cm layer of white chocolate mousse and cover with a disc of PRALIN DELICRISP BLANC.
- Make a 2cm layer of white chocolate mousse, then place a disc of raspberry jelly and make it stick.
- Fill up with the white chocolate mousse, smooth the surface out with a spatula and put in the freezer.
- When fully hardened, remove the cake from the steel ring and round the edge with your hand, then use a brush to paint a strip of FRUTTIDOR LAMPONE onto the surface and return to the freezer.
- Glaze the whole cake with MIRROR NEUTRO and top with some raspberries.