



ALMOND AND RASPBERRY CAKE

A REFINED TART WITH A SHORTCRUST BASE, ALMOND FRANGIPANE CREAM, AND A RASPBERRY HEART: PERFECT TO ELEGANTLY CELEBRATE MOTHER'S DAY.

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

- Mix all the ingredients in a planetary mixer with a leaf attachment until you get a well-mixed dough.
- Roll out the dough with a pasta machine to a thickness of 3-4 mm.

RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
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PREPARATION

- Blend using an immersion blender.

FRANGIPANE CREAM

INGREDIENTS

UNSALTED BUTTER 82% FAT	g 500
AVOLETTA	g 1000
EGGS - TEMPERATURA AMBIENTE	g 500
FLOUR	g 250

PREPARATION

- Mix the butter and Avoletta in a stand mixer.
- Add the eggs, then finish by adding the flour.

RASPBERRY JELLY

INGREDIENTS

RASPBERRY PURÉE - RAVIFRUIT	g 250
LILLY NEUTRO	g 50

PREPARATION

- Heat the purée, add the **Lilly Neutro**, and blend.

WHITE CHOCOLATE AND MASCARPONE NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 230
GLUCOSIO	g 10
LILLY NEUTRO	g 40
RENO X BIANCO	g 335
MASCARPONE CHEESE	g 120
LIQUID CREAM 35% FAT	g 100
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

PREPARATION

- Boil the fresh milk with the glucose, add the **LILLY NEUTRO** then the **RENO X BIANCO 28%** and make a ganache.
- Add the mascarpone and finally the cream at a temperature of about 5°C.
- You should obtain a liquid mixture to be left to mature in the fridge for a whole night.
- The following day, whip in a planetary mixer with a whisk.

FINAL COMPOSITION

- Cover a ring with the shortcrust pastry.
- Place a layer of **FRUTTIDOR LAMPONE** on the bottom.
- Close everything with the almond frangipane, leaving half a centimeter from the end of the mold.
- Bake the cake at 160°C for 30-35 minutes.
- Once unmolded, let it rest for an hour.
- Once the cake has cooled, decorate the surface with a thin layer of puree and leave to gel in the refrigerator.
- Finish decorating the cake with the yogurt namelaka and [Dobla's Tulip assortment](#)



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF