



## DARK CHOCOLATE AND RASPBERRY MONOPORTION

### ALMOND & RASPBERRY FINANCIER

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#### INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120
RASPBERRIES	To Taste

#### PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter, continue mixing until you obtain a smooth mixture.

Pour into cylindrical molds and add the CESARIN RASPBERRY TUTTAFRUTTA.

Cook at 160°C for approximately 20min.

To break down.

### RASPBERRY GEL

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#### INGREDIENTS

FRUTTIDOR LAMPONE	g 500
LILLY NEUTRO	g 100
WATER	g 100

#### PREPARATION

Mix water and neutral Lilly with a whisk and add them to Fruttidor, pour into a hemisphere silicone mould.

Place in the freezer until completely hardened.

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 150
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 170
LIQUID CREAM 35% FAT	g 200
	g 20
	g 20
WATER	

### PREPARATION

-Bring the cream (1) to the boil and pour it over the chocolate, emulsify until obtaining a shiny ganache.

-semi-whip the cream (2) and add the ganache.

-fill the silicone mold with the 68% DARK CHOCOLATE SYNFONIA mousse, place the raspberry gelled cylinders inside and blast chill.

## ANHYDROUS RED FRUITS GLAZE

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### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	g 300
CHOCOCREAM CRUNCHY FRUTTI ROSSI	g 100

### PREPARATION

-Heat the CHOCOSMART WHITE CHOCOLATE to 35°C and add the CHOCOCREAM

CRUNCHY RED FRUITS

-Glaze the raspberry financier cylinder.

-place in the fridge for a few minutes

## WHITE CHOCOLATE SPRAY MASS

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 150
BURRO DI CACAO	g 150

### PREPARATION

-Melt the cocoa butter and the WHITE CHOCOLATE SINFONIA at 45°C.

-Spray the mass at 35°C.

#### FINAL COMPOSITION

- Once the financier is frosted, place a Pink/white rosette on it.
- Spray the white chocolate velvet effect topper.
- Decorate with tufts of whipped cream and then with Butterfly pink/white and fresh fruit.