

DARK CHOCOLATE AND RASPBERRY MONOPORTION

ALMOND & RASPBERRY FINANCIER

INGREDIENTS		PREPARATION
AVOLETTA	g 550	Mix all the powdered ingredients by hand with a whisk.
VIGOR BAKING	g 4	Add the egg whites and then the melted butter, continue mixing until you obtain a smooth
ALL-PURPOSE FLOUR	g 50	mixture.
CORNSTARCH	g 50	Pour into cylindrical molds and add the CESARIN RASPBERRY TUTTAFRUTTA.
EGG WHITES	g 370	Cook at 160°C for approximately 20min. To break down.
UNSALTED BUTTER 82% FAT	g 120	
RASPBERRIES	To Taste	

RASPBERRY GEL

INGREDIENTS		PREPARATION
FRUTTIDOR LAMPONE	g 500	Mix water and neutral Lilly with a whisk and add them to Fruttidor, pour into a hemisphere
LILLY NEUTRO	g 100	silicone mould.
WATER	g 100	Place in the freezer until completely hardened.



DARK CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 150	-Bring the cream (1) to the boil and pour it over the chocolate, emulsify until obtaining a shiny
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 170	ganache.
LIQUID CREAM 35% FAT	g 200	-semi-whip the cream (2) and add the ganache.
	g 20 g 20	-fill the silicone mold with the 68% DARK CHOCOLATE SYNFONIA mousse, place the raspberry gelled cylinders inside and blast chill.

ANHYDROUS RED FRUITS GLAZE

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO	g 300	-Heat the CHOCOSMART WHITE CHOCOLATE to 35°C and add the CHOCOCREAM
CHOCOCREAM CRUNCHY FRUTTI ROSSI	g 100	CRUNCHY RED FRUITS
		-Glaze the raspberry financier cylinder.
		-place in the fridge for a few minutes

WHITE CHOCOLATE SPRAY MASS

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 150	-Melt the cocoa butter and the WHITE CHOCOLATE SINFONIA at 45°C.
BURRO DI CACAO	g 150	-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.

