



## ECLAIRE 100 % LAMPONE

### RASPBERRY BROWNIE

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#### INGREDIENTS

IRCA BROWNIES CHOC  
UNSALTED BUTTER 82% FAT  
WATER  
FRUTTIDOR LAMPONE  
TUTTA FRUTTA FRUTTI DI BOSCO CESARIN

g 1500  
g 375  
g 375  
g 300  
To Taste

#### PREPARATION

mix all the ingredients together with a paddle attachment in a planetary mixer  
deposit the whole cesarin fruit  
spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes

### RASPBERRY COMPOTE

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#### INGREDIENTS

RED FRUIT COMPOTE RAVIFRUIT  
LILLY NEUTRO  
WATER

g 250  
g 40  
g 40

#### PREPARATION

mix the ingredients together while hot  
deposit in the tube insert moulds, without reaching the edge  
cool, insert a strip of brownie and blast chill once and for all

## YOGURT NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

LIQUID CREAM

GLUCOSIO

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

LIQUID CREAM

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 175

g 75

g 10

g 50

g 165

g 150

g 375

g 8

### PREPARATION

heat milk, cream 1, glucose and neutral lilly

mix with the chocolate chips, add the yogurt and cream 2

crystallize in the refrigerator for a few hours

semi-whip and pour into the Twist Eclair black seal mold by Martellato, insert the frozen insert and close with more namelaka.

break down

## RED GLAZE

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### INGREDIENTS

BLITZ

RED COLOUR

g 500

g 0,2

### PREPARATION

heat to 50 degrees and mix the dye with a mixer

alternatively also MIRROR NEUTRAL + 5% water

### FINAL COMPOSITION

spray with a gun with 2.5mm nozzle, at a temperature of 55 degrees on product at -20 degrees

cool again



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF