# **ECLAIRE 100 % LAMPONE**

## RASPBERRY BROWNIE

INGREDIENTS		PREPARATION
IRCA BROWNIES CHOC	g 1500	mix all the ingredients together with a paddle attachment in a planetary mixer
UNSALTED BUTTER 82% FAT	g 375	deposit the whole cesarin fruit
WATER	g 375	spread on a 60x40cm baking tray and bake at 180 degrees for approximately 20/30 minutes
FRUTTIDOR LAMPONE	g 300	
TUTTA FRUTTI DI BOSCO CESARIN	To Taste	

## RASPBERRY COMPOTE

INGREDIENTS		PREPARATION
RED FRUIT COMPOTE RAVIFRUIT	g 250	mix the ingredients together while hot
LILLY NEUTRO	g 40	deposit in the tube insert moulds, without reaching the edge
WATER	g 40	cool, insert a strip of brownie and blast chill once and for all



# YOGURT NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 175	heat milk, cream 1, glucose and neutral lilly
LIQUID CREAM	g 75	mix with the chocolate chips, add the yogurt and cream 2
GLUCOSIO	g 10	crystallize in the refrigerator for a few hours
LILLY NEUTRO	g 50	semi-whip and pour into the Twist Eclair black seal mold by Martellato, insert the frozen insert and
SINFONIA CIOCCOLATO BIANCO 33%	g 165	close with more namelaka.
	g 150	break down
LIQUID CREAM	g 375	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 8	

#### **RED GLAZE**

INGREDIENTS		PREPARATION
BLITZ	g 500	heat to 50 degrees and mix the dye with a mixer
RED COLOUR	g 0,2	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

