



WHITE CHOCOLATE & RASPBERRY ENTREMETS

MODERN ENTREMETS WITH WHITE CHOCOLATE AND RASPBERRY

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

HONEY

EGGS - AT ROOM TEMPERATURE

g 1000

g 100

g 1200

PREPARATION

- Whip all the ingredients in a planetary mixer with the whisk attachment for 10 minutes at the highest speed.
- Evenly spread the whipped mixture into a 3mm layer onto parchment paper, then bake for about 5-6 minutes in a deck oven at 220-230°C (closed valve).
- Let cool down for a few minutes, then cover with plastic sheets to avoid drying and reserve in the fridge until you have to use it.

WHITE CHOCOLATE CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP BLANC

To Taste

PREPARATION

- Spread a 0.5-0.7cm layer of PRALIN DELICRISP BLANC onto parchment paper and store in the freezer.
- When hardened, use a 16cm diameter round cutter to cut into discs.

RASPBERRY JELLY

INGREDIENTS

FRUTTIDOR LAMPONE	g 200
WATER - AT 40-45°C	g 30
LILLY NEUTRO	g 30

PREPARATION

- Dissolve LILLY NEUTRO in the water.
- Combine to FRUTTIDOR LAMPONE, then slowly pour into a 16cm diameter silicon mould (you can also close the bottom side of steel ring with cling film to create a round mould).
- Freeze until fully hardened.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - TO BE SLIGHTLY WHIPPED	g 700
WATER - MELTED AT 45°C	g 100
LILLY NEUTRO - LIQUID	g 100
RENO CONCERTO CIOCCOLATO BIANCO 25,5% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT - LIQUID	g 300

PREPARATION

- Slightly whip and stabilize the cream (700g) with water and LILLY NEUTRO.
- In a separate bowl, add melted white chocolate to liquid cream (300g), and stir until you get a well-combined soft ganache.
- When the ganache is at about 38°C, gently combine the stabilized whipped cream to it.
- For best results, we recommend not to whip the cream too firm and to add it to the ganache in 2 times.

GLAZING

INGREDIENTS

MIRROR NEUTRAL - HEATED TO 45°C	To Taste
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FINAL COMPOSITION

- Cut a 16cm diameter disc of biscuit and lay it at the bottom of a 18cm diameter steel ring.
- Make a 1cm layer of white chocolate mousse and cover with a disc of PRALIN DELICRISP BLANC.
- Make a 2cm layer of white chocolate mousse, then place a disc of raspberry jelly and make it stick.
- Fill up with the white chocolate mousse, smooth the surface out with a spatula and put in the freezer.
- When fully hardened, remove the cake from the steel ring and round the edge with your hand, then use a brush to paint a strip of FRUTTIDOR LAMPONE onto the surface and return to the freezer.
- Glaze the whole cake with MIRROR NEUTRO and top with some raspberries.