



## CREAM AND RASPBERRY SINGLE PORTION

Single portion filled with custard cream and raspberry.

**DIFFICULTY LEVEL**



### HAZELNUT SHORTCRUST PASTRY

#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| TOP FROLLA              | g 1400 |
| UNSALTED BUTTER 82% FAT | g 375  |
| EGGS                    | g 225  |
| DELINOISETTE            | g 300  |

#### PREPARATION

Mix all the ingredients in a planetary mixer with a paddle attachment.

Spread the pastry between 2 sheets of baking paper and roll it to a thickness of 3 mm and refrigerate.

Cover the cake moulds single dose with 10 cm diameter.

Bake at 170 °C for 5 minutes then lower to 160°C for another 10-13 minutes with the steam valve open

### CUSTARD FILLING

#### INGREDIENTS

|                       |        |
|-----------------------|--------|
| CHOCOCREAM PASTICCERA | g 2000 |
|-----------------------|--------|

## RASPBERRY TOPPER

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### INGREDIENTS

|                   |        |
|-------------------|--------|
| FRUTTIDOR LAMPONE | g 1500 |
| LEMON JUICE       | g 100  |
| WATER             | g 150  |
| LILLY NEUTRO      | g 250  |

### PREPARATION

Mix water, lemon juice and LILLY NEUTRO with a whisk.

Add FRUTTIDOR LAMPONE and mix.

Fill the silicon mold (7cm diameter, 1cm high).

Place it in the blast chiller until it hardens.

Unmold and keep them in a freezer.

## LEMON AND WHITE CHOCOLATE WHIPPED GANACHE

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### INGREDIENTS

|                            |       |
|----------------------------|-------|
| LIQUID CREAM 35% FAT - (1) | g 265 |
| WATER                      | g 25  |
| LILLY NEUTRO               | g 25  |
| LIQUID CREAM 35% FAT - (2) | g 265 |
| SINFONIA CIOCCOLATO BIANCO | g 145 |
| LEMON JUICE                | g 120 |

### PREPARATION

Bring the cream (1) and water to a boil.

Add LILLY NEUTRO and mix with a whisk.

Add SINFONIA CIOCCOLATO BIANCO and emulsify.

Gently pour the cold cream (2), emulsify.

Lastly add lemon juice and mix.

Cover with contact plastic film and place in the fridge for a night.

Whip the mixture in a planetary mixer with a paddle to obtain a nice structure easy to use in a pastry bag.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER