



MINI CYLINDER - RASPBERRY WHITE

Raspberry single-serve dessert

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

g 400

EGGS

g 400

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk for 15 minutes.

Spread it over a 40x60 cm baking tray and bake it for 10 minutes at 200°C.

RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

RASPBERRY CREAM

INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

g 50

LIQUID CREAM 35% FAT

g 250

LILLY NEUTRO

g 35

SINFONIA CIOCCOLATO BIANCO

g 300

BURRO DI CACAO

g 20

LIQUID CREAM 35% FAT

g 150

RASPBERRY PURÉE

g 480

PREPARATION

Heat milk and cream (1) at 85°C then add LILLY NEUTRO.

Gently add the white chocolate and cocoa butter previously melted.

Mix with a hand blender.

Add cold cream (2) and put in the fridge to crystallize.

Once cool, add raspberry purée and mix with a hand blender.

FINAL COMPOSITION

Cut a disc of biscuit, place it on the bottom of the DOBLA MINI CYLINDER and spread a layer of raspberry filling over its surface
Fill the single-serve with raspberry cream.
Decorate with DOBLA RASPBERRY.



RECIPE CREATED FOR YOU BY **ORIOL PORTABELLA**

PASTRY CHEF