

MINI SPHERE WITH RED FRUITS

RED FRUITS MIGNON

DIFFICULTY LEVEL B B







RASPBERRY FILLING

| INGREDIENTS | | PREPARATION |
|-------------------|-------|---|
| FRUTTIDOR LAMPONE | g 100 | Mix the water with the LILLY NEUTRO. |
| WATER - WARM | g 50 | Add the FRUTTIDOR LAMPONE and emulsify with a blender. |
| LILLY NEUTRO | g 10 | Dress the mixture in a silicon half-sphere mold (PAVONI FR 003), filling them for 1/3 of their |
| | | volume. |
| | | Transfer it to the freezer to set (1-2 h). |
| | | Remove the raspberry filling from the mold and keep them frozen until required. |
| | | Keep the remaining mixture in the fridge, it will be used as a post-cooking filling for the fiancier. |

CHOCOCREAM PASTICCERA BAVARIAN CREAM

| INGREDIENTS | | PREPARATION |
|-------------------------------------|-------|---|
| EGG YOLK | g 20 | Prepare a classic a creme anglaise, so, brings the milk to boil in a microwave or in a pot. |
| CASTER SUGAR | g 10 | In a separate bowl, stir yolks and sugar. |
| FULL-FAT MILK (3,5% FAT) | g 140 | Once the milk begin to boil, add yolks and sugar mixture to it. |
| LILLY NEUTRO | g 34 | Continue to cook, stirring from time to time, until it reaches the temperature of 82°C. |
| CHOCOCREAM PASTICCERA | g 195 | Dissolve LILLY NEUTRO into it, pour onto chocolate and emulsify with an immersion blender. |
| LIQUID CREAM 35% FAT - SEMI-WHIPPED | g 250 | When the mixture reaches the temperature of 30°C, add the semi-whipped cream. |
| | | Pour a layer of bavarian cream into a half-sphera mold. |
| | | Insert the frozen raspberry filling and finish with another layer of bavarian cream. |



FINANCIER RECIPE

| INGREDIENTS | | PREPARATION |
|-------------------------|-------|--|
| AVOLETTA | g 550 | Mix the powders carefully with a whisk. |
| GRATED LEMON ZEST | g 5 | Add the egg white at room temperature and then the melted butter. |
| VIGOR BAKING | g 4 | Dress the financier in the silicone half-sphere mold (same size used for the Bavarian and the |
| ALL-PURPOSE FLOUR | g 50 | raspberry insert), about 15 grams of product for each single half sphere. |
| RICE STARCH | g 50 | Place a microperforated mat, a microperforated pan and a weight on the silicone mold. |
| EGG WHITES | g 370 | Bake in a convection oven at a temperature of 160 °C for 12-13 minutes, opening the valve for |
| UNSALTED BUTTER 82% FAT | g 120 | the last few minutes. |
| | | As soon as they are taken out of the oven, fill the fianciers with a small spike of raspberry filling. |
| | | Let the half spheres of financier in the freezer until frozen. |

CRUNCHY RED FRUITS GLAZE

| INGREDIENTS | | PREPARATION |
|---------------------------------|----------|--|
| CHOCOCREAM CRUNCHY FRUTTI ROSSI | To Taste | Warm up the CHOCOCREAM CRUNCHY FRUTTI ROSSI at a temperature of 30-35°C. |
| | | With the help of a stick, glaze the base of the financiers. |

FINISHING

| INGREDIENTS | | PREPARATION |
|-----------------------------------|----------|---|
| COCOA BUTTER VELVET SPRAY - WHITE | To Taste | Sprinkle a light layer of white velvet effect cocoa butter on the bavarian half ball. |



FINAL COMPOSITION

Once the financier base have been glazed, place the bavarian half sphere sprinkled with white velvelt on top.

Decorate with pink SPOTS PASTEL (the two smaller sizes) code 77228.

