



## RASPBERRY & CREAM BAVAROISE SINGLE-PORTIONS

### EXQUISITE RASPBERRY & CREAM SINGLE-PORTIONS

DIFFICULTY LEVEL



#### RASPBERRY BAVAROISE

##### INGREDIENTS

LIQUID CREAM 35% FAT - WHIPPED	g 1.000
RASPBERRY PURÉE	g 200
WATER - AT ROOM TEMPERATURE	g 100
LILLY NEUTRO	g 200

##### PREPARATION

Hydrate LILLY with water, then combine it to the purée.  
Gently combine the mixture to the whipped cream, until you get and uniform mass.

#### STABILIZED CREAM

##### INGREDIENTS

LIQUID CREAM 35% FAT - WHIPPED	g 1.000
WATER - AT ROOM TEMPERATURE	g 200
LILLY NEUTRO	g 200

##### PREPARATION

Hydrate LILLY with water, then gently combine it to the whipped cream, until you get and uniform mixture.

#### COATING AND DECORATION

##### INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 40-45°C	To Taste
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## FINAL COMPOSITION

Use the raspberry bavaoise to half-fill a single-portion silicone mould, then place a disc of rollé, cover with the stabilized whipped cream and close with another disc of rollé.

Put the single-portions in the blast chiller until completely hardened.

When frozen, unmould and glaze with MIRROR CIOCCOLATO.

Decorate as you like best.