

Viral Monoportion Raspberry

INGREDIENTS

RASPBERRY MOUSSE

100 g	ŚMIETANKA BEZ KARAGENU UHT 33% ALFAPRO	10 g	ŻELATYNA
50 g	WATER	200 g	WHITE CHOCOLATE CHOCCONCEPT
400 g	CARRAGEENAN-FREE UHT CREAM 33% ALFAPRO	100 g	Raspberry Delipasta FABBRI

RASPBERRY JELLY

60 g	PUREE RASPBERRY	5 g	PANNAMOUSSEE FABBRI
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CRISPY TOPPING

100 g	COCOA BUTTER	100 g	WHITE CHOCOLATE CHOCCONCEPT
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DEKORACJA

AT
YOUR
DISCRETION

[BARIMA RED SPRAY SUEDE](#)



A METHOD OF PREPARING

- 1** Preparing the raspberry mousse:
Soak the gelatin in water. Bring the cream to a boil. Add the gelatin and stir. Add the chocolate and stir until dissolved. Whip 400g of heavy cream until $\frac{3}{4}$ full. Combine with the raspberry Delipasta and the chocolate-gelatin ganache. Pour the cream into silicone molds and freeze in a shock oven.
- 2** Preparing the crunchy glaze:
Heat the chocolate with cocoa butter to a maximum of 40°C. Remove the frozen raspberries from the molds and dip them in the glaze. After coating each raspberry, cover it with red suede. Place on the prepared 80 mm round cake pans.
- 3** Preparing the raspberry jelly:
Heat the Boiron raspberry puree with the Pannamous to approximately 85°C. Cool. Using a pastry bag, fill the cavity in the



prepared raspberry with the jelly.

Smacznego



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