

# Raspberry Square

est.2000

BL

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### For Miserable

- 560 g egg white
- 50 g sugar
- 1000 g almond powder
- 100 g flour

### For Fruit Filling

- 1600 g **Aldia Raspberry Filling**

### For Butter Cream

- 1000 g butter \*
- 1000 g milk
- 800 g water\*\*
- 2100 g sugar
- 10 g vanilla flavour
- 360 g egg Yolk

\*approx. 20-25°C

\*\*approx. 20°C

### For Chocolate spray

- 175 g white chocolate
- 175 g cocoa butter
- Red coloring

### For Decoration

- 875 g vanilla butter cream
- 8 g gold leaf
- 170 g freeze dried raspberries
- 35 g golden sugar pearls

### For Miserable

- Whip up the egg white and sugar into a strong foam.
- Mix the Almond powder and the flour white with the egg white.
- Cover a baking sheet (80x60 cm) with silicone paper.
- Spread the foam onto the silicone paper.
- Baking temperature:
  - Deck oven 170°C.
  - Rotation oven 150°C.
- Baking time 15 minutes.

### For Butter Cream

- Add the milk, water and 2/3 of sugar into a pot and bring it to boil.
- Mix the rest of sugar (1/3) with the egg yolk and add it to the boiling mix.
- Heat up the mix until 82°C and let it cool down.
- Mix 750g of it with 1000g of butter during 10 min approx.

### For Chocolate spray

- Heat both ingredients up to a maximum of 45°C.
- Mix the ingredients and fill the spray gun.

## The Assembly and Finishing

- Add 2 layers of miserable with a layer **Aldia Raspberry Filling** and freeze.
- Provide 1 layer with the butter cream add the frozen layers of miserable and Raspberry filling.
- Spread butter cream onto this layer and add the second frozen layer of miserable with **Aldia Raspberry Filling** upside down.
- Cut in pieces of 8 x 8 cm, cover with a thin layer of butter cream and freeze.
- Brush with the red colored chocolate spray.
- Decorate with vanilla butter cream, sugar pearls, raspberries and some gold leaf.

**Yield 35 pieces**

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