



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, Mother's Day



FINISHED PRODUCT

Confectionery, Dessert, Fruit Tart

RASPBERRY CHOCOLATE PIE

OVERVIEW

ARE YOU LOOKING FOR A SOPHISTICATED PASTRY TO SERVE ? THIS “RASPBERRY CHOCOLATE PIE” IS WHAT YOU’RE LOOKING FOR.

The “Raspberry Chocolate Pie” is composed with :

Sugar Dough | Dark Chocolate Raspberry Mousse | Crème Brulée Vanilla | Dark Chocolate Glaze | Cocoa Nougatine.

By [Friedrich Mayer](#) – Consultant for Pastry & Bakery Solutions @[BakbelEurope](#)

INGREDIENTS

Group Sugar dough

Ingredient	KG
Butter	0.600
Powder sugar	0.260
Egg	0.200
Salt	0.010
Tpt Almond	0.240
Flour	1.000
Total Weight:	2.310

Group Dark Chocolate Raspberry Mousse

Ingredient	KG
Whipped cream	0.500
Dark Chocolate 60%	0.315
Egg Yolk	0.110
Sugar	0.175
Water	0.055
Frutojam Gourmet Raspberry	0.125
Total Weight:	1.280

Group Crème Brulée Vanilla

Ingredient	KG
Milk	0.500
Fresh cream	0.500
Egg	0.600
Egg Yolk	0.160
Sugar	0.220
Compound Vanilla	-
Frutojam Gourmet Raspberry	0.200
Total Weight:	2.180

Group Dark Chocolate Glaze

Ingredient	KG
Fresh cream	0.300
Dark Chocolate 60%	0.540
Water	0.150
Gelatin	0.024
Diamond Glaze Neutral	0.700
Total Weight:	1.714

Group Cocoa Nougatine

Ingredient	KG
Sugar	0.150
Chopped hazelnuts	0.140
Milk	0.050
Butter	0.070
Glucose	0.050
Cacao Powder	0.005
Total Weight:	0.465

METHOD

SUGAR DOUGH

Mix **butter**, **powder sugar**, **tpt almond** together then add **egg**. Add sifted **flour**, **salt** and keep mixing but shortly. Keep the **dough** in the fridge at **4°C** for **about 3 hours** before sheeting.

DARK CHOCOLATE RASPBERRY MOUSSE

Boil **water** and **sugar** and pour on the **egg yolk** to make a **pate a bombe**. Mix **50% of whipped fresh cream** in the **melted dark chocolate** to make a **ganache**. Mix (1) and (2) together, add [Frutojam Gourmet Raspberry](#) and then the rest of the **fresh cream** delicately.

CRÈME BRULÉE VANILLA

Mix **all ingredients** together except [Frutojam Gourmet Raspberry](#) and bake into flexipan at **100°C** for about 40 to 45 minutes.

DARK CHOCOLATE GLAZE

Boil **fresh cream** and pour it on **melted chocolate**, add **soaked gelatin**, water and [Diamond Glaze Neutral](#). Mix very well with a hand mixer.

COCOA NOUGATINE

Mix **all ingredients** together in a pan until boiling. Spread the mix on a silpat and put in oven at **160°C** for about 20 minutes.

ASSEMBLING

Decorate according to your taste.

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).