

# Raspberry **Vanilla Bar.**



### **For Almond financier**

1400 g Almond progres  
220 g Flour  
790 g Egg white  
630 g Butter (\*)  
19 g Alpina  
2 g Vanilla

### **For White chocolate coating**

300 g White chocolate  
Arabesque Blanc 29  
250 g Dip White  
55 g Butterscotch Granulate  
QS Fat based colouring

### **For Vanilla Mascarpone cream**

100 g Maestro Crème  
Vanilla  
250 g Water  
300 g Mascarpone

### **For Decoration**

275 g Fresh raspberries  
100 g Fruitful raspberry  
100 g White chocolate  
decoration  
QS Rose petals

# Raspberry **Vanilla Bar.**

### **For Almond financier**

- Mix all dry ingredients and add the egg white to a smooth batter.
- Mix in the melted butter.
- Pour the batter into a tray of 56 x 36 cm.
- Bake for 30 minutes at 185°C.
- Freeze the financier after baking.
- Cut it into bars of 15cm x 3cm.

### **For White chocolate coating**

- Mix the Dip White, Arabesque Blanc 29 with the Butterscotch and dip the frozen financier.
- Add colouring drops until you get the desired pinky colour.

### **For Vanilla Mascarpone cream**

- Whip all ingredients for 3 minutes on high speed.

### **For Decoration**

- Pipe vanilla mascarpone cream dots on the bars
- Pipe Fruitful raspberry drops
- Place half cut fresh raspberries
- Finalize with some chocolate decorations

Yield 36 pieces.