

Ingenios **Croquanter**

Raspberry Croquant



For the crunchy raspberry mix

- 265 g fresh raspberries
- 45 g Malto
- 60 g caster sugar
- 80 g Isomalt
- 35 g Lyoraspberry

- 1 Put all the ingredients in the blender and shred at a temperature of 80 °C for 5 min.
- 2 Strain and keep in a hermetically sealed container in the fridge for 12 hours.

For the crunchy raspberries

- *Crunchy raspberry mix (preparation above)*
- *1 large round Croquanter stencil*
- *1 Croquanter Silpat*

- 1 Put a Croquanter stencil on top of a Silpat and spread the crunchy raspberry mix on top with a spatula.
- 2 Withdraw the stencil and dehydrate at 50 °C for 48 h.
- 3 When it is dehydrated keep in a hermetically sealed container in a cool, dry place.