



RASPBERRY FLAVOURED VANILLA MOUSSE

👤 Basic level

SPOON DESSERT WITH MOUSSE AND FRUIT

VANILLA MOUSSE

LILLY NEUTRO

water

JOYPASTE VANIGLIA BIANCA

liquid cream 35% fat

200g

200g

40g

1.000g

In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks form.

FINAL COMPOSITION

LILLY CIOCCOLATO BIANCO

acqua

panna

200g

200g

1000g

Pipe a thin layer of FRUTTIDOR LAMPONE at the bottom of a small glass.

Transfer the vanilla mousse in a pastry bag and half-fill the glass.

Spread some GRANELLA DI BISCOTTO and fill up the glass with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.

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GROUP

Extraordinary
made simple.