



LAVENDER

👩‍🍳 Intermediate level

SINGLE-PORTION WITH A FLOREAL FLAVOUR

FRUIT JELLY

LILLY NEUTRO
FRUTTIDOR MIRTILLO
water

100g	Dissolve LILLY into water.
400g	Combine to FRUTTIDOR.
100g	Pour into a silicone mould for inserts and freeze.

LAVENDER MOUSSE

LILLY NEUTRO
dried lavender flowers
water
liquid cream 35% fat

200g	Step the lavender flowers in the water overnight.
15g	Sieve the brew and combine to LILLY.
300g	Gently combine to the lightly whipped cream to
1000g	create a soft mousse.

LILAC FROST

MIRROR CIOCCOLATO BIANCO
food colourant

qb	Combine the two ingredients without incorporating air.
qb	

FINAL COMPOSITION

Half-fill the silicone mould with the mousse and insert the frozen jelly, then spread another veil of mousse and cover with a layer of rollè.

Put in the blast chiller until frozen.

Remove from mould and glaze with the coloured MIRROR.

Place onto support made of shorcrust pastry and decorate as you like.



**Extraordinary
made simple.**