



LAVENDER

chef Intermediate level

SINGLE-PORITION WITH A FLOREAL FLAVOUR

FRUIT JELLY

INGREDIENTS

LILLY NEUTRO

FRUTTIDOR MIRTILLO

water

PREPARATION

100g Dissolve LILLY into water.

400g Combine to FRUTTIDOR.

100g Pour into a silicone mould for inserts and freeze.

LAVENDER MOUSSE

INGREDIENTS

LILLY NEUTRO

dried lavender flowers

water

liquid cream 35% fat

PREPARATION

200g Steep the lavender flowers in the water overnight.

15g Sieve the brew and combine to LILLY.

300g Gently combine to the lightly whipped cream to create a soft mousse.

1000g

LILAC FROST

INGREDIENTS

MIRROR CIOCCOLATO BIANCO

food colourant

PREPARATION

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.