

LAVENDER

Intermediate level

SINGLE-PORTION WITH A FLOREAL FLAVOUR

FRUIT JELLY

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

LAVENDER MOUSSE

LILLY NEUTRO	200g	Steep the lavander flowers in the water overnight.
dried lavender flowers	15g	Sieve the brew and combine to LILLY.
water	300g	Gently combine to the lightly whipped cream to create a soft mousse.
liquid cream 35% fat	1000g	

LILAC FROST

MIRROR CIOCCOLATO BIANCO	qb	Combine the two ingredients without incorporating air.
food colourant	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.

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