



# RASPBERRY & ROSE FLOWER POT

chef Intermediate level

SINGLE-PORTION WITH RASPBERRY AND ROSE MOUSSE TOPPED OFF WITH YUZU FOAM IN A CHOCOLATE-MADE POT

## HAZELNUT ROLLE'

### INGREDIENTS

#### IRCA GENOISE

eggs

egg whites

honey

#### GRANELLA DI NOCCIOLA

### PREPARATION

500g Whip all the ingredients in a planetary mixer at medium speed for 10-12

500g min.

100g Spread 450g layer of batter on 60x40cm parchment paper and sprinkle

80g with the GRANELLA DI NOCCIOLA (hazelnut nibs).

qb Bake at 190°C for 4-5 minutes with the valve closed.

After baking, let cool for a few minutes, then cut into small rounds using ring cutters.

Cover with plastic sheets or cling film in order to avoid drying.

Put into the freezer until the time of use.

## RASPBERRY AND ROSE MOUSSE

### INGREDIENTS

#### liquid cream

#### LILLY NEUTRO

milk

#### JOYPASTE PASTRY LAMPONE

#### JOYPASTE ROSA

### PREPARATION

500g Whip all ingredients together in a planetary mixer with a whisk at

100g medium speed, until soft peak form.

100g Pour the mousse into a pastry bag fitted with a round plain tip.

15g

5g

## LIGHT WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

milk  
MOUSSE CHOCOLATE WHITE

### PREPARATION

125g In a planetary mixer, add milk to IRCA WHITE CHOCOLATE MOUSSE and whip them together with a whisk at a medium speed until soft peaks form.  
Pour the mousse into a pastry bag fitted with a round plain tip.

## YUZU FOAM

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### INGREDIENTS

yuzu puree  
cold water  
PASTA AROMATIZZANTE LAMPONE  
LILY NEUTRO

### PREPARATION

450g Add gelatin powder or sheets to cold water and let rest for at least 20-30 minutes.  
60g Warm in a microwave until melted.  
25g Warm yuzu puree to 25°C, add the gelatin mixture and JOYPASTE PASTRY LAMPONE, then stir.  
Strain and place into a siphon.  
Keep in the fridge until ready to charge (use two compressed air canisters for siphon).

## RASPBERRY FILLING

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### INGREDIENTS

FRUTTIDOR LAMPONE  
fresh raspberry

### PREPARATION

qb Use FRUTTIDOR LAMPONE (raspberry) and a fresh raspberry in the final qb composition step, as described below.

## Final composition

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Fill the DOBLA FLOWER POT 1/3 of the way with the raspberry rose mousse.  
Place a thin layer of FRUTTIDOR LAMPONE (raspberry) on top of the mousse.  
Place a disc of the hazelnut rollé and top with a fresh raspberry.  
Pipe the white chocolate mousse around the raspberry and fill up the rest of the pot.  
Pipe a small quantity of FRUTTIDOR LAMPONE (raspberry) and top with yuzu foam.  
Finish with the Dobra Rose 2D Red.