

RASPBERRY & ROSE FLOWER POT

Intermediate level

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

HAZELNUT ROLLE'

IRCA GENOISE	500g
eggs	500g
egg whites	100g
honey	80g
GRANELLA DI NOCCIOLA	qb

Whip all the ingredients in a planetary mixer at medium speed for 10-12 min.
Spread 450g layer of batter on 60x40cm parchment paper and sprinkle with the GRANELLA DI NOCCIOLA (hazelnut nibs).
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

liquid cream	500g
LILLY NEUTRO	100g
milk	100g
JOYPASTE PASTRY LAMPONE	15g
JOYPASTE ROSA	5g

Whip all ingredients together in a planetary mixer with a whisk at medium speed, until soft peak form.
Pour the mousse into a pastry bag fitted with a round plain tip.

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LIGHT WHITE CHOCOLATE MOUSSE

milk	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.
MOUSSE CHOCOLATE WHITE	100g	

YUZU FOAM

yuzu puree	450g	Add gelatin powder or sheets to cold water and let rest for at least 20-30 minutes. Warm in a microwave until melted. 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).
cold water	60g	
PASTA AROMATIZZANTE LAMPONE	25g	
LILLY NEUTRO	50g	

RASPBERRY FILLING

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

FINAL COMPOSITION

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 quatity of FRUTTIDOR LAMPONE (raspberry) and top with yuzu foam.
Finish with the Dobla Rose 2D Red.