

# RASPBERRY & ROSE FLOWER POT

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

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**

## **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

#### **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**

### **INGREDIENTS**

yuzu puree cold water

PASTA AROMATIZZANTE LAMPONE

LILLY NEUTRO

## **PREPARATION**

450g Add gelatin powder or sheets to cold water and let rest for at

60g least 20-30 minutes.

25g 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).

# RASPBERRY FILLING

## INGREDIENTS

FRUTTIDOR LAMPONE

fresh raspberry

# **PREPARATION**

Use FRUTTIDOR LAMPONE (raspberry) and a fresh raspberry in the final

composition step, as described below.

# **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.