



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'

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 min.

500g Spread 450g layer of batter on 60x40cm parchment paper and sprinkle with the GRANELLA DI NOCCIOLA (hazelnut nibs).

100g Bake at 190°C for 4-5 minutes with the valve closed.

80g qb After baking, let cool for a few minutes, then cut into small rounds using ring cutters.

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 medium speed, until soft peak form.

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

100g 15g

5g

LIGHT WHITE CHOCOLATE MOUSSE

INGREDIENTS

milk

MOUSSE CHOCOLATE WHITE

PREPARATION

125g In a planetary mixer, add milk to IRCA WHITE CHOCOLATE
100g 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.
50g 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

qb Use FRUTTIDOR LAMPONE (raspberry) and a fresh raspberry in the final
qb 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 quantity of FRUTTIDOR LAMPONE (raspberry) and top with yuzu foam.
Finish with the Dobra Rose 2D Red.