



FLOWER POT MOTHER'S DAY

👩🍳 Advanced level

Strawberry, white chocolate and raspberry single-serve dessert

GENOISE

INGREDIENTS

eggs
caster sugar
type 00 white flour

PREPARATION

200g Mix all the ingredients with hand blender.
80g Pour into a whipping siphon and charge it with two cartridges.
20g Let it rest for 2 hours in the fridge and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.
Bake in the microwave on high for 40 seconds and then let it cool completely.
Cut the sponge cake in 1 cm high discs.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

full-fat milk (3,5% fat)
[LILLY NEUTRO](#)
[SINFONIA CIOCCOLATO BIANCO 33%](#)
liquid cream 35% fat

PREPARATION

125g Heat the milk at 75°C, pour gently the melted chocolate and mix with a hand
25g blender.
250g Add the semi-whipped cream and LILLY NEUTRO and mix until a soft
250g consistency.

RASPBERRY CREAM

INGREDIENTS

liquid cream 35% fat

SINFONIA CIOCCOLATO BIANCO 33%

LILLY NEUTRO

raspberry purée

liquid cream 35% fat

PREPARATION

250g Heat the milk at 75°C, add LILLY NEUTRO and mix.

40g Pour gently the melted chocolate and mix with a hand blender

50g Pour the cold liquid cream and the purée, mix and put in the fridge until completely cooled.

250g

150g

RASPBERRY CRUMBLE

INGREDIENTS

unsalted butter 82% fat

unrefined cane sugar

type 00 white flour

almond flour

dehydrated raspberries

PREPARATION

85g Mix together sugar, flour, almond flour and raspberry powder in the mixing bowl.

85g Add the cold butter cutted in small dices and knead slowly with the paddle attachment until it forms a crumbly dough.

85g Spread over a tray and place in the fridge 30 minutes.

5g

Bake at 130°C for about 20 minutes.

Final composition

Place a disc of genoise on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a layer of FRUTTIDOR FRAGOLA.

Fill the rest of the pot with a layer of white chocolate mousse and a layer of raspberry cream.

Sprinkle the top of the dessert with the raspberry crumble.

Decorate with DOBLA PEARL RED, SWEET HEART, CHOCOLATE ROSE MINI RED, PETIT LOVE, ROSE PETALS PINK.