



# SPRING FLOWER POT

chef Advanced level

Blueberry and cheese 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.

## CHEESE MOUSSE

### INGREDIENTS

liquid cream 35% fat

water

LILLY CHEESE-KAESE

### PREPARATION

500g Add water to the LILLY LIMONE and whip them together with a whisk.  
500g Add the cold liquid cream and whip in a planetary mixer until semi-whipped  
200g consistency.

## CRUNCHY LAYER

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### INGREDIENTS

granola

### PREPARATION

- qb Cover the top of the dessert with granola (a mixture of oatmeal, honey and nuts)

## Final composition

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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 MIRTILLO.

Fill the rest of the pot with a layer of cheese mousse.

Decorate the top of the dessert with garnola, DOBLA BLUEBERRY, and fresh mint leaves

You can use a lot of DOBLA decorations: SPOTS PASTEL, BUTTERFLY PINK/WHITE, PURPLE FLOWER, DAISY XL, PINK FLOWER