

REALISTIC FIG

Basic level

A refined fig-shaped dessert with velvety purple fig mousse, a vibrant mulberry, blackcurrant and elderflower heart, soft financier and a crisp red fruit layer.



RECIPE CREATED BY:

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Pastry Chef

FINANCIER

Avoletta	550g	Mix the dry ingredients, add the egg whites, then incorporate the melted butter. Bake in a 60 × 40 cm tray at 170°C for 10–15 minutes. Cut discs to the same diameter as the individual portions.
Vigor Baking	4g	
Flour	50g	
Starch	50g	
Egg whites	370g	
Butter	120g	

CRUNCHY LAYER

Pralin Delicrisp Fruits Rouges	qb	Spread over the base.

INSERT

Fruttidor Mulberry, Blackcurrant and Elderflower	250g	Gently warm the Fruttidor, add the remaining ingredients, then pour into the insert mold.
Water	20g	
Lilly Neutro	20g	

FIG MOUSSE

Whipped Cream	500g	Whip the cream with the water and Lilly Neutro in a planetary mixer, then add the purée.
Lilly Neutro	100g	
Water	50g	
Purple fig purée	200g	

irca GROUP

Extraordinary made simple.

GLAZING

Green and purple cocoa butter	qb	Use at 30–35°C.

FINAL ASSEMBLY

Pour a layer of mousse into the mold, add the Fruttidor insert, then add another layer of mousse and finish with the financier topped with the crunchy layer. Spray with cocoa butter.