



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:
Davide Lista
Pastry Chef

FINANCIER

Avoletta
Vigor Baking
Flour
Starch
Egg whites
Butter

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.
4g	
50g	
50g	
370g	
120g	

CRUNCHY LAYER

Pralin Delicrisp Fruits Rouges

qb Spread over the base.

INSERT

Fruttidor Mulberry, Blackcurrant and Elderflower
Water
Lilly Neutro

250g	Gently warm the Fruttidor, add the remaining ingredients, then pour into the insert mold.
20g	
20g	



Extraordinary
made simple.

FIG MOUSSE

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

GLAZING

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



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