

RASPBERRY FLAVOURED VANILLA MOUSSE

SPOON DESSERT WITH MOUSSE AND FRUIT

DIFFICULTY LEVEL B B B







VANILLA MOUSSE

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks
WATER	g 200	form.
JOYPASTE VANIGLIA BIANCA	g 40	
LIQUID CREAM 35% FAT	g 1.000	

DECORATION

INGREDIENTS		PREPARATION
FRUTTIDOR LAMPONE	To Taste	fill with fruttidor
GRANELLA DI BISCOTTO	To Taste	

ALTERNATIVELY - WHITE CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO BIANCO	g 200	In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks
WATER	g 200	form.
LIQUID CREAM	g 1000	



FINAL COMPOSITION

Pipe a thin layer of FRUTTIDOR LAMPONE at the bottom of a small glass.

Transfer the vanilla mousse in a pastry bag and half-fill the glass.

Spread some GRANELLA DI BISCOTTO and fill up the glas with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.

