



# STRAWBERRY & LEMON PYRAMID

## FRUIT MOUSSE SINGLE-PORTION

### DIFFICULTY LEVEL



### LEMON MOUSSE

#### INGREDIENTS

LILLY LIMONE	g 200
LIQUID CREAM 35% FAT	g 1000
WATER	g 300

#### PREPARATION

In planetary mixer with the whisk attachment, whip cream, water and LILLY LIMONE until you get a foamy mousse.

### FRUIT INSERT

#### INGREDIENTS

MIRROR FRAGOLA	To Taste
STRAWBERRIES - FRESH AND DICED	To Taste

### STRAWBERRY MOUSSE

#### INGREDIENTS

LILLY FRAGOLA	g 200
LIQUID CREAM 35% FAT	g 1000
WATER	g 300

#### PREPARATION

In planetary mixer with the whisk attachment, whip cream, water and LILLY FRAGOLA until you get a foamy mousse.

## GLAZING AND DECORATION

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### INGREDIENTS

MIRROR LIMONE - HEATED TO 45°C

To Taste

### FINAL COMPOSITION

Half-fill the pyramid-shaped moulds with the lemon mousse, then use a spatula to create a hollow and fill it with MIRROR FRAGOLA and diced fresh strawberries.

Fill the mould up with the strawberry mousse and cover with a piece of rollé.

Put in the blast chiller until fully hardened.

Remove from mould and glaze with MIRROR LIMONE.