



## RASPBERRY & ROSE FLOWER POT

SINGLE-PORTION WITH RASPBERRY AND ROSE MOUSSE TOPPED OFF WITH YUZU FOAM IN A CHOCOLATE-MADE POT

**DIFFICULTY LEVEL**



### HAZELNUT ROLLE'

#### INGREDIENTS

IRCA GENOISE  
EGGS  
EGG WHITES  
HONEY  
GRANELLA DI NOCCIOLA

g 500  
g 500  
g 100  
g 80  
To Taste

#### PREPARATION

Whip all the ingredients in a planetary mixer at medium speed for 10-12 min.  
Spread 450g layer of batter on 60x40cm parchment paper and sprinkle with the  
GRANELLA DI NOCCIOLA (hazelnut nibs).  
Bake at 190°C for 4-5 minutes with the valve closed.  
After baking, let cool for a few minutes, then cut into small rounds using ring cutters.  
Cover with plastic sheets or cling film in order to avoid drying.  
Put into the freezer until the time of use.

### RASPBERRY AND ROSE MOUSSE

#### INGREDIENTS

LIQUID CREAM  
LILLY NEUTRO  
MILK  
JOYPASTE PASTRY LAMPONE  
JOYPASTE ROSA

g 500  
g 100  
g 100  
g 15  
g 5

#### PREPARATION

Whip all ingredients together in a planetary mixer with a whisk at medium speed,  
until soft peak form.  
Pour the mousse into a pastry bag fitted with a round plain tip.

## LIGHT WHITE CHOCOLATE MOUSSE

### INGREDIENTS

MILK	g 125
MOUSSE CHOCOLATE WHITE	g 100

### PREPARATION

In a planetary mixer, add milk to IRCA WHITE CHOCOLATE MOUSSE and whip them together with a whisk at a medium speed until soft peaks form.

Pour the mousse into a pastry bag fitted with a round plain tip.

## YUZU FOAM

### INGREDIENTS

YUZU PUREE	g 450
COLD WATER	g 60
PASTA AROMATIZZANTE LAMPONE	g 25
LILLY NEUTRO	g 50

### PREPARATION

Add gelatin powder or sheets to cold water and let rest for at least 20-30 minutes.

Warm in a microwave until melted.

Warm yuzu puree to 25°C, add the gelatin mixture and JOYPASTE PASTRY LAMPONE, then stir.

Strain and place into a siphon.

Keep in the fridge until ready to charge (use two compressed air canisters for siphon).

## RASPBERRY FILLING

### INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
FRESH RASPBERRY	To Taste

### PREPARATION

Use FRUTTIDOR LAMPONE (raspberry) and a fresh raspberry in the final composition step, as described below.

### FINAL COMPOSITION

Fill the DOBLA FLOWER POT 1/3 of the way with the raspberry rose mousse.

Place a thin layer of FRUTTIDOR LAMPONE (raspberry) on top of the mousse.

Place a disc of the hazelnut rollé and top with a fresh raspberry.

Pipe the white chocolate mousse around the raspberry and fill up the rest of the pot.

Pipe a small quantity of FRUTTIDOR LAMPONE (raspberry) and top with yuzu foam.

Finish with the Dobla Rose 2D Red.