

SPRING FLOWER POT

Blueberry and cheese single-serve dessert

DIFFICULTY LEVEL

GENOISE

INGREDIENTS

EGGS	g 200
CASTER SUGAR	g 80
TYPE 00 WHITE FLOUR	g 20

PREPARATION

Mix all the ingredients with hand blender.

Pour into a whipping siphon and charge it with two cartridges.

Let it rest for 2 hours in the fridge and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.

Bake in the microwave on high for 40 seconds and then let it cool completely.

Cut the sponge cake in 1 cm high discs.

FRUIT FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO	To Taste

CHEESE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
WATER	g 500
LILLY CHEESE-KAESE	g 200

PREPARATION

Add water to the LILLY LIMONE and whip them together with a whisk.

Add the cold liquid cream and whip in a planetary mixer until semi-whipped consistency.

CRUNCHY LAYER

INGREDIENTS

GRANOLA	To Taste	Cover the top of the dessert with granola (a mixture of oatmeal, honey and nuts)

PREPARATION

FINAL COMPOSITION

Place a disc of genoise on the bottom of the DOBLA FLOWER POT.
Using a plastic bag, fill the pot with a layer of FRUTTIDOR MIRTILLO.
Fill the rest of the pot with a layer of cheese mousse.
Decorate the top of the dessert with garnola, DOBLA BLUEBERRY, and fresh mint leaves
You can use a lot of DOBLA decorations: SPOTS PASTEL, BUTTERFLY PINK/WHITE, PURPLE FLOWER, DAISY XL, PINK FLOWER



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER