



## FLOWER POT MOTHER'S DAY

### STRAWBERRY, WHITE CHOCOLATE AND RASPBERRY 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 FRAGOLA

To Taste

#### WHITE CHOCOLATE MOUSSE

##### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

g 125

LILLY NEUTRO

g 25

SINFONIA CIOCCOLATO BIANCO 33%

g 250

LIQUID CREAM 35% FAT

g 250

##### PREPARATION

Heat the milk at 75°C, pour gently the melted chocolate and mix with a hand blender.

Add the semi-whipped cream and LILLY NEUTRO and mix until a soft consistency.

## RASPBERRY CREAM

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 250
SINFONIA CIOCCOLATO BIANCO 33%	g 40
LILLY NEUTRO	g 50
RASPBERRY PURÉE	g 250
LIQUID CREAM 35% FAT	g 150

### PREPARATION

Heat the milk at 75°C, add LILLY NEUTRO and mix.

Pour gently the melted chocolate and mix with a hand blender

Pour the cold liquid cream and the purée, mix and put in the fridge until completely cooled.

## RASPBERRY CRUMBLE

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### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 85
UNREFINED CANE SUGAR	g 85
TYPE 00 WHITE FLOUR	g 85
ALMOND FLOUR	g 85
DEHYDRATED RASPBERRIES	g 5

### PREPARATION

Mix together sugar, flour, almond flour and raspberry powder in the mixing bowl.

Add the cold butter cutted in small dices and knead slowly with the paddle attachment until it forms a crumbly dough.

Spread over a tray and place in the fridge 30 minutes.

Bake at 130°C for about 20 minutes.

### 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 FRAGOLA.

Fill the rest of the pot with a layer of white chocolate mousse and a layer of raspberry cream.

Sprinkle the top of the dessert with the raspberry crumble.

Decorate with DOBLA PEARL RED, SWEET HEART, CHOCOLATE ROSE MINI RED, PETIT LOVE, ROSE PETALS PINK.



## RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER