



## RASPBERRY AND MINT CAKE - MOTHER'S DAY

### MINT MOUSSE

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#### INGREDIENTS

WATER	g 250
MINT LEAVES	g 5
LIQUID CREAM 35% FAT	g 1000
LILLY NEUTRO	g 200

#### PREPARATION

Bring the water to a simmer and add the roughly chopped fresh mint.

Allow to steep for 8 minutes than remove the mint and place the water in the fridge to cool.

In a planetary mixer fitted with a whisk attachment combine cream, LILLY, and mint water and mix on medium high until a soft mousse forms.

### RASPBERRY GELEE

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#### INGREDIENTS

FRUTTIDOR LAMPONE	g 250
WATER	g 50
LILLY NEUTRO	g 45

#### PREPARATION

Mix together water and LILLY until dissolved then gently mix into the FRUTTIDOR.

## BISCUIT

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### INGREDIENTS

BISCUIMIX	g 1000
WATER	g 600
EGGS	g 550

### PREPARATION

In a planetary mixer fitted with a whisk attachment mix together the BISCUIMIX, water, and eggs on high speed for 8-10 minutes.

Spread on to a parchment lined sheet tray to a thickness of 5mm and bake at 220°C for 6-8 minutes.

## RASPBERRY SYRUP

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### INGREDIENTS

WATER	g 250
SUGAR	g 250
JOYPASTE LAMPONE	g 45

### PREPARATION

Bring to a boil water with sugar, add JOYPASTE LAMPONE, mix and let it cool.

Once the biscuit is completely cooled, brush it with syrup and cut into desired size.

## CRUNCHY LAYER

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### INGREDIENTS

PRALIN DELICRISP FRUITS ROUGES

### PREPARATION

Warm Pralin Delicrisp Fruits Rouge and spread a thin layer over the biscuit and allow to set in the fridge.

## COOKIE BASE

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### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100

### PREPARATION

Mix all ingredients together in a mixer with a paddle attachment until they just come together.

Place in the refrigerator to chill.

Roll out to a thickness of 4mm, cut out desired shape, and bake at 140°C for 10-15 until golden.

## GLAZE

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### INGREDIENTS

MIRROR NEUTRAL

g 600

### FINAL COMPOSITION

For the Insert : place the layered cake, PRALIN DELICRISP side down, in a mold and topping it with the raspberry gelee before the gelee has set. Place the insert in the freezer and allow to set. Place fresh mint leaves at the bottom and up the sides of a silicone mold and fill the mold 2/3<sup>rd</sup> of the way with the mint mousse. Gently press in the insert and level. Place in freezer until firm.

For the Glaze: combine 2 parts MIRROR NEUTRAL and 1 part BLITZ ICE GOLD and heat in the microwave to 50°C. Remove cake from mold and place on a glazing rack. Cover the cake then place it on the biscuit base.

Garnish with fresh mint and finish with the Dobla Raspberry and Wild Flower.