



STRAWBERRY & LEMON PYRAMID

FRUIT MOUSSE SINGLE-PORTION

DIFFICULTY LEVEL   

LEMON MOUSSE

INGREDIENTS		PREPARATION
LILLY LIMONE	g 200	In planetary mixer with the whisk attachment, whip cream, water and LILLY LIMONE until you get a foamy mousse.
LIQUID CREAM 35% FAT	g 1000	
WATER	g 300	

FRUIT INSERT

INGREDIENTS	
MIRROR FRAGOLA	To Taste
STRAWBERRIES - FRESH AND DICED	To Taste

STRAWBERRY MOUSSE

INGREDIENTS		PREPARATION
LILLY FRAGOLA	g 200	In planetary mixer with the whisk attachment, whip cream, water and LILLY FRAGOLA until you get a foamy mousse.
LIQUID CREAM 35% FAT	g 1000	
WATER	g 300	

GLAZING AND DECORATION

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.