



RASPBERRY FLAVOURED VANILLA MOUSSE

SPOON DESSERT WITH MOUSSE AND FRUIT

DIFFICULTY LEVEL



VANILLA MOUSSE

INGREDIENTS

LILLY NEUTRO	g 200
WATER	g 200
JOYPASTE VANIGLIA BIANCA	g 40
LIQUID CREAM 35% FAT	g 1.000

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks form.

DECORATION

INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
GRANELLA DI BISCOTTO	To Taste

PREPARATION

fill with fruttidor

ALTERNATIVELY - WHITE CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO BIANCO	g 200
WATER	g 200
LIQUID CREAM	g 1000

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks form.

FINAL COMPOSITION

Pipe a thin layer of FRUTTIDOR LAMPONE at the bottom of a small glass.

Transfer the vanilla mousse in a pastry bag and half-fill the glass.

Spread some GRANELLA DI BISCOTTO and fill up the glass with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.