



STRAWBERRY & LEMON PYRAMID

FRUIT MOUSSE SINGLE-PORTION

DIFFICULTY LEVEL



LEMON MOUSSE

INGREDIENTS

LILLY LIMONE

g 200

LIQUID CREAM 35% FAT

g 1000

WATER

g 300

PREPARATION

In planetary mixer with the whisk attachment, whip cream, water and LILLY LIMONE until you get a foamy mousse.

FRUIT INSERT

INGREDIENTS

MIRROR FRAGOLA

To Taste

STRAWBERRIES - FRESH AND DICED

To Taste

STRAWBERRY MOUSSE

INGREDIENTS

LILLY FRAGOLA

g 200

LIQUID CREAM 35% FAT

g 1000

WATER

g 300

PREPARATION

In planetary mixer with the whisk attachment, whip cream, water and LILLY FRAGOLA until you get a foamy mousse.

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.