



## LAVENDER

### SINGLE-PORTION WITH A FLOREAL FLAVOUR

#### DIFFICULTY LEVEL



#### FRUIT JELLY

##### INGREDIENTS

LILLY NEUTRO	g 100
FRUTTIDOR MIRTILLO - AT ROOM TEMPERATURE	g 400
WATER - LUKEWARM	g 100

##### PREPARATION

Dissolve LILLY into water.

Combine to FRUTTIDOR.

Pour into a silicone mould for inserts and freeze.

#### LAVENDER MOUSSE

##### INGREDIENTS

LILLY NEUTRO	g 200
DRIED LAVENDER FLOWERS	g 15
WATER	g 300
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 1000

##### PREPARATION

Steep the lavender flowers in the water overnight.

Sieve the brew and combine to LILLY.

Gently combine to the lightly whipped cream to create a soft mousse.

#### LILAC FROST

##### INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C	To Taste
FOOD COLOURANT - WATER-SOLUBLE, LILAC	To Taste

##### PREPARATION

Combine the two ingredients without incorporating air.

#### **FINAL COMPOSITION**

Half-fill the silicone mould with the mousse and insert the frozen jelly, then spread another veil of mousse and cover with a layer of rollè.

Put in the blast chiller until frozen.

Remove from mould and glaze with the coloured MIRROR.

Place onto support made of shorcrust pastry and decorate as you like.

**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF