

**LIME MOUSSE  
WITH RASPBERRY  
INSERT**

**ANDROS<sup>®</sup>**  
*Chef*



# LIME MOUSSE WITH RASPBERRY INSERT

For 3 desserts 16 cm in diameter

## Ingredients

### Almond dacquoise

143 g	Egg white
67 g	Caster sugar
51 g	Icing sugar
89 g	Ground blanched almonds

### Reconstituted almond coconut streusel

55 g	Butter
55 g	Brown sugar
55 g	Ground blanched almonds
55 g	Flour
40 g	Grated coconut
100 g	White chocolate

### Raspberry puree

468 g	Raspberry puree	
70 g	Caster sugar	
12 g	Pectin NH for coating	

### White chocolate and lime mousse

7 g	200 Bloom gelatin powder	
35 g	Water	
199 g	Whole milk	
4 g	Lime zest	
369 g	White chocolate	
81 g	Lime puree	
553 g	Single cream	

### White dessert mix

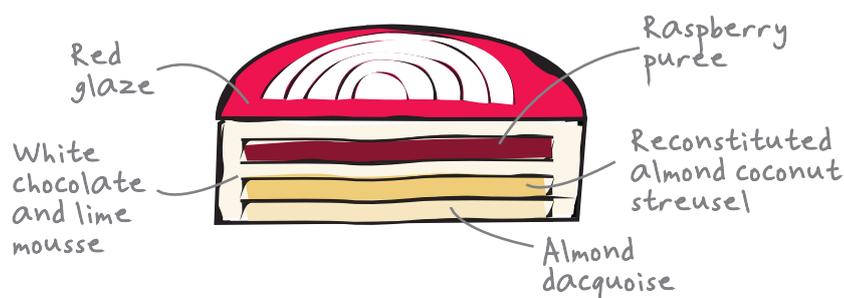
14 g	White chocolate
14 g	Cocoa butter
RU*	Titanium dioxide

### Red glaze

15 g	200 Bloom gelatin powder
75 g	Water
111 g	Water
223 g	Caster sugar
223 g	Glucose
111 g	Single cream
223 g	White chocolate
RU*	Hydrosoluble red colouring

### Decoration

200 g	White chocolate
20 g	Raspberry



## 1 Almond dacquoise :

Using the whisk, whisk the egg whites with the caster sugar. Add the pre-mixed icing sugar and ground almonds.

## 2 Reconstituted almond coconut streusel:

Using the paddle, mix the butter, brown sugar, ground almonds, flour and grated coconut to a paste. Freeze. Grate and bake at 150 °C for approximately 25 minutes. Leave to cool and crumble. Melt the white chocolate. Add the coconut streusel.

## 3 Raspberry purée:

In a saucepan, heat the raspberry pulp to approximately 60 °C. Add the pre-mixed caster sugar and pectin NH. Bring to the boil. Leave to cool.

## 4 White chocolate and lime mousse:

Soak the gelatin in cold water. In a saucepan, heat the milk and lime zest. Pour over the chopped white chocolate. Add the lime puree. Emulsify in the mixer. Mix in the whipped cream.

## 5 White dessert mix:

Melt the white chocolate and cocoa butter to approximately 40 °C. Colour. Emulsify in the mixer.

## 6 Red glaze:

Soak the gelatin in cold water. Boil the water in a saucepan. Add the caster sugar, glucose and single cream. Bring the mixture back to the boil. Pour over the white chocolate. Mix in the hydrated gelatin. Colour and emulsify in the mixer. Use at 30 °C.

## 7 Decoration:

Melt the white chocolate and temper it. Spread a thin layer of white chocolate between two sheets of dipping paper. Cut out 5-cm squares. Roll around a tube. Leave to harden. On a rhodoid strip, spread a thin layer of white chocolate. Make two rings 3 cm high.

## 8 Assembly:

Pipe almond dacquoise disks 14 cm in diameter. Bake in the oven at 180°C for approximately 10 minutes. Pour the reconstituted coconut streusel into the 14-cm diameter circles. Freeze. Pour the raspberry puree into the 14-cm diameter circles. Freeze. Arrange the dacquoise disks in the bottom of the 16-cm circles. Coat the circles with some of the white chocolate and lime mousse. Position the reconstituted coconut sablé disks. Garnish with some of the white chocolate and lime mousse. Position the raspberry puree inserts. Finish garnishing with the mousse. Level. Using a piping bag with an even nozzle pipe 10 disks 12 cm in diameter on baking paper with the rest of the mousse. Freeze. Spray the mousse disks with the tempered white dessert mix. Freeze. Glaze. Decorate.



ZI Nord - 46130 Biars sur Cère - FRANCE  
05 65 10 10 10  
www.androsingredients.fr