



ICED RASPBERRY YOGHURT MOUSSE

3 iced mousses (16cm in diameter)

Ingredients

Almond crisp

52 g Butter
70 g Demerara sugar
52 g Ground almonds
52 g Plain flour
35 g Stick almonds

Almond amaretto sponge

55 g Butter
65 g Whole eggs
25 g Egg yolks
90 g Caster sugar
110 g Ground almonds
25 g Plain flour
15 g Amaretto
40 g Egg whites
40 g Caster sugar

Raspberry compote

900 g Raspberry high fruit compote
90 g Caster sugar
11 g Pectin X58



Yoghurt mousse

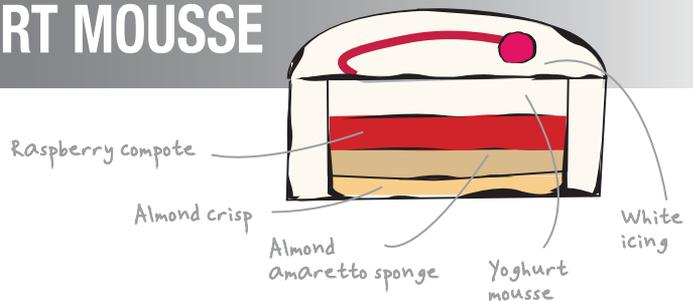
7.8 g Powdered gelatine bloom 200
39 g Water
31 g Water
93 g Caster sugar
62 g Egg yolks
310 g Natural non-set yoghurt
360 g Whipping cream

White icing

15 g Powdered gelatine bloom 200
75 g Water
110 g Water
220 g Caster sugar
220 g Glucose
110 g Whipping cream
220 g White chocolate

Decoration

150 g White chocolate
RU* Red fat-soluble colouring
QS Gold leaf
40 g Fresh raspberries



Almond crisp

Combine the butter, demerara sugar, ground almonds, flour and stick almonds using your stand mixer's flat beater attachment.

Almond amaretto sponge

Melt the butter in a saucepan. Whisk together the eggs, egg yolks, sugar and ground almonds using your stand mixer's whisk attachment. Add the flour and amaretto. Stir in the cooled butter. Whisk together the egg whites and sugar using your stand mixer's whisk attachment. Fold the egg whites into the almond mixture.

Raspberry compote

Pour the high fruit compote into a saucepan and heat to approximately 60°C. Combine the sugar and pectin and add to the compote. Bring to the boil. Leave to cool at room temperature.

Yoghurt mousse

Soak the gelatine in the cold water. Pour the water and sugar into a saucepan and heat to 120°C. Drizzle over the frothy egg yolks. Whisk until cool using your stand mixer's whisk attachment. Stir the softened gelatine into the non-set yoghurt. Finally, gently fold in the firmly whipped cream and the 'pâte à bombe'.

White icing

Soak the gelatine in the cold water. Boil the water in a saucepan. Add the sugar, glucose and whipping cream. Bring the mixture back to the boil. Pour the mixture over the white chocolate. Stir in the softened gelatine. Blend to emulsify. Use at 30°C.

Decoration

Melt the white chocolate. Colour it red. Temper the red chocolate. Shape the chocolate into 3cm-deep wraps. Shape the chocolate into thin strips. Roll them up. Leave to crystallise

Assembly

Spread the almond crisp between 2 sheets of dipping paper to a thickness of approximately 3.5mm. Cut out 14cm discs. Bake at 160°C in a fan-assisted oven for approximately 20 minutes. Place the almond crisp bases into 14cm ring moulds. Pour the sponge mixture over the almond crisp bases. Bake at 160°C in a fan-assisted oven for approximately 12 minutes. Leave to cool. Pour the raspberry compote over the sponge base. Place in the freezer. Divide the yoghurt mousse between 3 16cm ring moulds, filling each one to a depth of 4.5cm. Line the sides of the ring mould. Push a frozen sponge-crisp-compote stack down onto the mousse base. Smooth and place in the freezer. Ice. Decorate.