

LEMON AND STRAWBERRIES MOUSSE



Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Place the very cold milk and the Cold Dessert (powdered semifreddo mix) in a stand mixer. Whip for at least 5 minutes. Once the mixture is ready, add the Lemon Curd and gently fold it in, being careful not to deflate the mixture.

Transfer to a piping bag and pipe into dessert cups, adding the Strawberry Coulis as well.

Finish by decorating with fresh strawberries and mint leaves.

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Menù Ingredients

125 g Dolce freddo - Cold Dessert - LC1X

180 g Lemon Curd - L20X

270 g Coulis di fragole - Strawberry Coulis - D90X

Ingredients

250 ml Milk

6 Strawberries

6 Mint leaves