

LEMON AND STRAWBERRIES MOUSSE



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

Chef: Leonardo Pellaiani

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.

Gluten Free Method