



Raspberries and Chocolate Mousse

Chocolate mousse

64% Dark Chocolate	750 g
38% Milk Chocolate	150 g
Cream	600 g
Yolks	8
Sugar	100 g
Semi-whipped Cream	900 g

Boil the cream, pour over chocolate and make a ganache.
Make a sabayon with yolk and sugar.
Add it to the ganache.
Fold the semi-whipped cream.
Sit in container and spoon on plate.

Raspberry snow

Les vergers Boiron

Raspberry Puree	100 ml
water	100 ml
Lime – juiced	1

Mix all together and cover in liquid nitro and mix again.

Raspberry sorbet

Les vergers Boiron

Raspberry Puree	300 ml
Whole limes juiced	2
Nappage	75 g
Egg white	1

Mix all the ingredients except egg whites and add to ice cream machine.
When sorbet is almost finished, drop in the egg white to increase velocity.

Raspberry gel

Les vergers Boiron

Raspberry Puree	200 ml
"50-50" simple syrup	100 ml
Agar	3 g

Mix all together and bring to the boil
Allow to cool and blend

Garnish

As required Fresh basil.