

Mont Saint-Bruno, light raspberry ganache, limoncello whipped cream, almonds meringue |

Recipe for 12 tapas

Description

Dans l'esprit du dessert Mont-Blanc l'hiver, nous vous proposons le Mont Saint-Bruno pour l'été.

Ingredients

Raspberries ganache

- 400 Ml Raspberry puree
- 325 Gr Dark chocolate
- 50 Gr Softened butter

French meringue

- 125 Gr Egg white
- 120 Gr Sugar
- 120 Gr Icing sugar

Limoncello whipped cream

- 250 Ml 35% whipping cream
- 75 Gr White chocolate
- 20 Ml Limoncello

Plating

- 4 Scoop(s) Red berries sorbet
- 1 Tray(s) Raspberries
- 4 Leaf(ves) Mint

Preparation

- Preparation time **40 mins**
- Preheat your **Four** at **190 F°**

Raspberries ganache

Bring to a boil the raspberry puree and the sugar and pour over the chocolate. Mix with a spatula. Once melted, add the butter with the hand mixer. Cover with plastic wrap and leave aside in the fridge.

French meringue

Beat the egg whites to form stiff peaks, Add sugar and icing sugar (.

With a pastry bag with a tip, make some rolls on a baking tray with cooking paper.

Bake at 90°C (194°F) for 1h30. Once cooked let cool down and crush them.

Chantilly Limoncello whipped cream

Bring to a boil half of the cream and pour over the white chocolate. Mix slowly and add the limoncello. Once melted, add the rest of the cold cream. Mix and put aside in the fridge for at least a night if possible. Whip the cream like a whipped cream.

Plating

In a glass, pour some limoncello chantilly, then pieces of meringue, a scoop of red berries sorbet.

Draw a rose of chantilly on top and raspberries vermicelli with a special tip.
Finsih with few fresh berries and leaf of mint.

Bon appétit!