



## SPRING FLOWER POT

### BLUEBERRY AND CHEESE SINGLE-SERVE DESSERT

DIFFICULTY LEVEL



#### GENOISE

##### INGREDIENTS

EGGS  
CASTER SUGAR  
TYPE 00 WHITE FLOUR

g 200  
g 80  
g 20

##### PREPARATION

Mix all the ingredients with hand blender.  
Pour into a whipping siphon and charge it with two cartridges.  
Let it rest for 2 hours in the fridge and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.  
Bake in the microwave on high for 40 seconds and then let it cool completely.  
Cut the sponge cake in 1 cm high discs.

#### FRUIT FILLING

##### INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

#### CHEESE MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT  
WATER  
LILLY CHEESE-KAESE

g 500  
g 500  
g 200

##### PREPARATION

Add water to the LILLY LIMONE and whip them together with a whisk.  
Add the cold liquid cream and whip in a planetary mixer until semi-whipped consistency.

## CRUNCHY LAYER

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### INGREDIENTS

GRANOLA

### PREPARATION

To Taste

Cover the top of the dessert with granola (a mixture of oatmeal, honey and nuts)

### FINAL COMPOSITION

Place a disc of genoise on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a layer of FRUTTIDOR MIRTILLO.

Fill the rest of the pot with a layer of cheese mousse.

Decorate the top of the dessert with garnola, DOBLA BLUEBERRY, and fresh mint leaves

You can use a lot of DOBLA decorations: SPOTS PASTEL, BUTTERFLY PINK/WHITE, PURPLE FLOWER, DAISY XL, PINK FLOWER



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER