

## Fraicheur




Marguerite

### Ingredients Lemon Sponge

### Weight

Egg Yolks	0.150 kg
Eggs	0.100 kg
Sugar	0.150 kg
<b>Staboline 815</b>	<b>0.020 kg</b>
Egg whites	0.230 kg
Sugar	0.070 kg
Almond powder	0.300 kg
Butter, melted	0.090 kg
Flour	0.040 kg

1. Whip the Egg yolk, eggs and Staboline.
2. Meanwhile whip egg whites with sugar.
3. Fold together inside Flour, Lemon and Butter
4. Spread on a frame 60 x 40 cm and bake at 180° Celsius 15 min.
5. Spread with **Pralin Croquant Citron Meringue**.

### Crunchy layer

Marguerite Pralin Croquant Citron Meringue	0.500 kg
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## Mascarpone Mint Mousse

Milk	0.200 kg
Cream	0.220 kg
Mint syrup	0.050 kg
Egg Yolks	0.105 kg
Glycose syrup	0.150 kg
Mascarpone	0.500 kg
Italian Meringue	0.130 kg
Gelatine leaves	7 pieces

1. Make a crème anglaise with Milk, Cream, Glycose syrup and egg yolks.
2. Add the Mint syrup.
3. Whip the Mascarpone and add slowly the mixture.
4. Add melted Gelatine and fold in Italian Meringue.
5. Pour inside silicon mats. Cover with the base.
6. Freeze. Spray with yellow colored Cocoa Butter / white Chocolate mixture.
7. Garnish with green colored **Royal Miroir Neutre**.

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