

CELEBRATION COSI

🕒 80 min 🍷 Difficult

MATERIALS

Hand Mixer
Fridge
Squeeze Bottle
Mould

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Yoghurt mousse

9 G Gelatine Powder

46 G Cold Water

250 G Greek Yoghurt

165 G Mascarpone

120 G Icing Sugar

Juice Of 1/2 Lime

25 G Yoghurt Powder

32 G Rhubarb Juice

250 G Cream, Whipped Until

Light And Fluffy

Raspberry coulis

25 G Water

25 G Sugar

200 G Raspberry Puree

0.7 G Xantana (Xanthan Gum)

Blackcurrant mousse

3.2 G Gelatine Powder

17 G Cold Water

100 G Blackcurrant Puree



HOW TO MAKE !

- **Yoghurt mousse**
 - Mix the gelatine powder with the water and let steep for 20 minutes.
 - Mix the yoghurt with the mascarpone, the icing sugar, the lime juice, the yoghurt powder and the rhubarb juice into a smooth mixture.
 - Heat the gelatine. Stir through a spoon of yoghurt and then add to the yoghurt mixture.
 - Fold in the cream.
 - Fill a piping bag with the yoghurt mousse and then pipe into a mould for balls.
 - Let stiffen in the freezer for at least one night. Place the frozen yoghurt mousse on a plate and thaw out in the fridge.
- **Raspberry coulis**
 - Bring the water and the sugar to the boil and mix with the raspberry puree.
 - Mix the xantana and ¼ of the raspberry mixture with a hand mixer. Then mix in with the rest.
 - Cover and place in the fridge overnight. Stir the coulis until smooth and pour into a squeeze bottle.
 - Store in the fridge.
- **Blackcurrant mousse**
 - Mix the gelatine powder with the water and let steep for 20 minutes.
 - Bring the blackcurrant puree, the cream, the blueberry juice, the violet sugar, the vinegar and the red wine vinegar powder to the boil. Add the gelatine and then the melted milk chocolate.
 - Fold in the cream in three parts. Fill a piping bag with the blackcurrant mousse. Fill an iceball mould with the mixture and let stiffen in the freezer overnight. Place the frozen blackcurrant mousse on a plate and thaw out in the fridge.
- **Raspberry mousse**
 - Mix the gelatine powder with the water and let steep for 20 minutes.
 - Prepare the Italian meringue by heating the sugar and the water to 121°C. When the temperature of the sugar syrup is 110°C, beat the egg whites in a stand mixer at low speed.
 - Take the syrup off the heat when the temperature is 121°C. Slowly add it to the egg whites while the mixer is still on. Continue to whip the meringue at low speed until the temperature is 40°C.

30 G Cream
30 G Blueberry Juice
35 G Violet Sugar
1 Tbsp Cabernet Sauvignon
Vinegar
1 Tbsp Red Wine Vinegar
Powder
220 G Milk Chocolate 40%,
Chopped, Melted
230 G Cream, Whipped Until
Light And Fluffy
Raspberry mousse
8.4 G Gelatine Powder
44 G Cold Water
90 G Sugar
60 G Water
100 G Egg White
400 G Raspberry Puree,
Strained
Juice Of 1/2 Lime
240 G Cream, Whisked Until
Light And Fluffy
Sugar ball
250 G Isomalt
1 Dash Of Red Powder Food
Colouring
Garnish
Lime Cress
Fresh Raspberries

- Mix a spoon of raspberry puree into the gelatine mixture and add to the raspberry puree. Then add the lime juice and let the mixture cool down to room temperature.
- Fold into the Italian meringue. Carefully add the cream in three parts to ensure the mixture stays light.
- Fill a piping bag with the raspberry mousse and then pipe into an iceball mould. Let stiffen in the freezer for at least one night. Place the frozen raspberry mousse on a plate and thaw out in the fridge.
- **Sugar ball**
- Wear heatproof gloves when preparing the sugar balls.
- Take an iron receptacle, lined with parchment paper and a rack, place a ball mould on top.
- Melt the isomalt in a pan. Then add the red food colouring.
- Stir with a wooden spoon until the colouring has completely dissolved.
- Heat the isomalt to 150° C and fill the mould*.
- Turn it over and let the mixture run out into the receptacle.
- Repeat this process with the other moulds. When the isomalt has fully cooled down, you can carefully undo the mould and remove the sugar balls. Store in a closed container.
- **Garnish**
- Gently roll the raspberry mousse balls in a red jelly and arrange on a plate.
- Arrange the blackcurrant mousse and yoghurt mousse balls alongside.
- Fill the sugar balls with a raspberry espuma.
- Garnish with lemon cress leaves, raspberry coulis and fresh raspberries.
- **This mould has a top and bottom mould. The top mould has holes for filling and/or emptying the mould. This mould has to be made of a very heatproof material.*

INSPIRATIONS

