

Small individual Tomato and raspberry Charlotte



Suggestion(s) de présentation. / Création recette : Gregory Soullavie.



LÉONCE BLANC TOMATO AND RASPBERRY CHARLOTTE



Frozen tub
1 kg



Ingredients

 Tomato raspberry puree Léonce blanc	1000 g
Softly whipped cream (35% fat)	400 g
Gold quality gelatine leaf (150g, softened)	25 g
Italian meringue (115g egg white + 215g sugar at 118°C)	265 g
 Raspberry seed filling Léonce blanc	125 g
Biscuit baking tray	
Individual sponge fingers or a ring of them	

Decoration

-  Cherry tomatoes
- Raspberries IQF Léonce blanc**

Preparation

The night before, leave the Léonce Blanc tomato/raspberry purée to **DEFROST** in the refrigerator (4°C). **SOAK** the gelatine in cold water. Line circles with baking paper or clear acetate. **CUT** out circles of sponge to the diameter of the individual circles and place them at the base of the circles. Without a nozzle, pipe 5g of raspberry seed filling onto each biscuit base. **CUT** the individual sponge biscuits or the sponge biscuit ring to the height of the circles. Line the circles with 3 biscuits in a triangle or a ring.

Italian meringue

HEAT 1/3 of the tomato/raspberry purée to 70°C minimum, without boiling. **ADD** the softened and squeezed out gelatine. **WHISK** together then add the rest of the purée. Mix well. When the mixture reaches 35°C, pour over the Italian meringue and blend delicately. **ADD** the softly whipped cream using a spatula. Pour into the circles and freeze (70g mousse for a circle 50mm high and 60mm in diameter). Before displaying, **DECORATE** with IQF Léonce Blanc raspberries and a piece of cherry tomato.

OTHER USE

POUR the mousse, with no biscuit, into small glasses or verrines. Leave to set for one hour in the fridge at 4°C.

DECORATE with an IQF Léonce Blanc raspberry and a little piece of cherry tomato and a few drops of fruity olive oil.