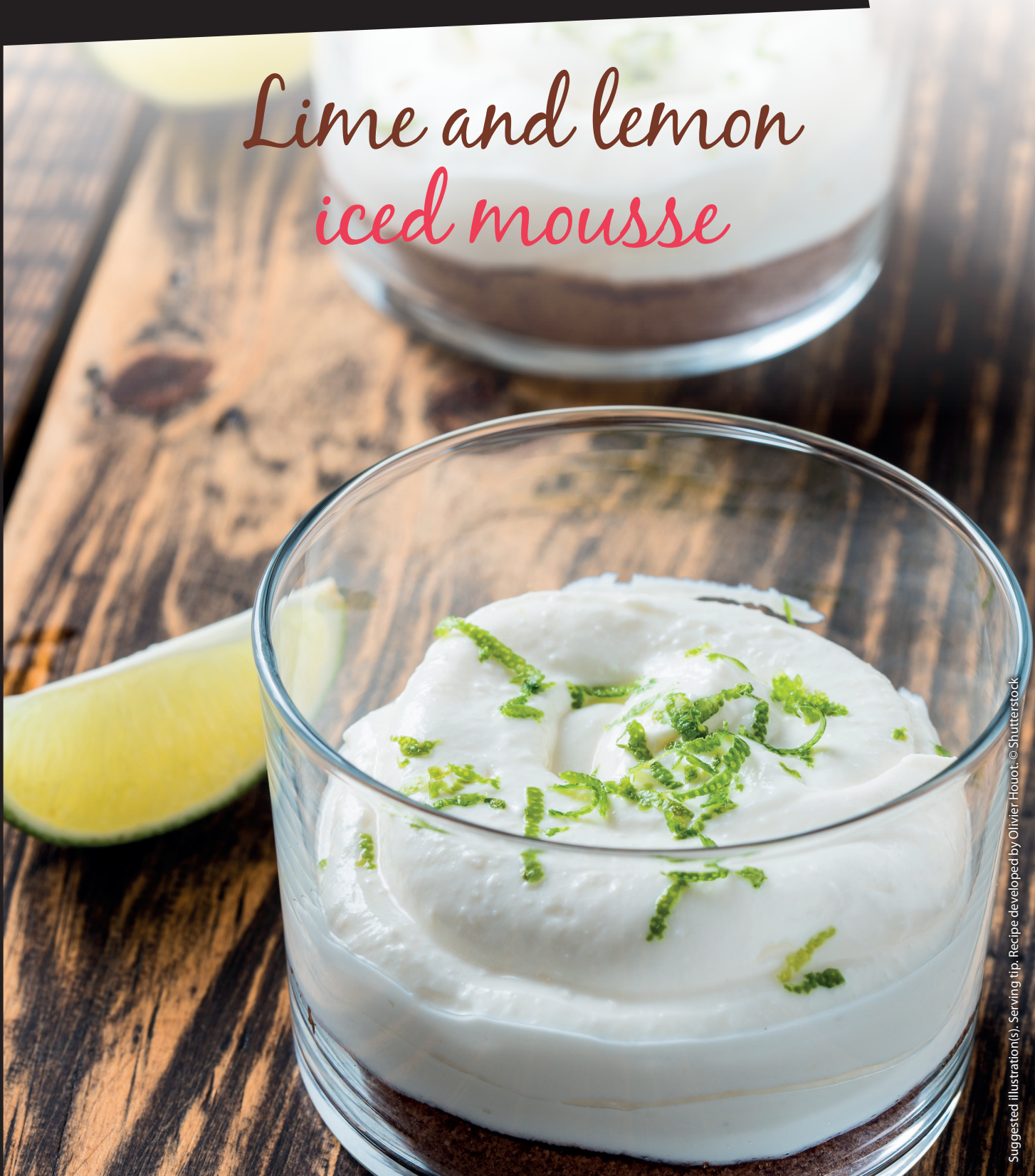




Lime and lemon iced mousse



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Shutterstock

LÉONCE BLANC LIME AND LEMON PURÉES



Pouch
1 kg





Ingredients

Sugar	500 g
 Léonce Blanc lemon purée	300 g
 Léonce Blanc lime purée	240 g
Egg whites	240 g
Glucose syrup	100 g
Single cream 35 % fat	500 g

WHISK the cream to soft peaks. Chill.

MAKE the Italian meringue:

Slowly **WHISK** the egg whites in the machine.

HEAT the lemon purée and sugar to 121°C and pour over the egg whites with the machine on high speed.

HEAT the lime purée and the glucose to 40°C and add the meringue when it is at the same temperature.

Delicately fold in the whipped cream.

PLATE immediately, then **FREEZE**.

