

Small vanilla lychee mango Charlotte

(for 12 charlottes)



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

LÉONCE BLANC LYCHEE AND MANGO PURÉES



Coloured biscuit

(for a 40 x 60 cm sheet)

Whole eggs	300 g
Sugar	180 g
T45 flour	150 g
Ground almonds	60 g
Melted butter	45 g
Colouring depends on the chosen fruit flavours.	

MELT the butter gently. PUT to one side. SIFT together the flour and ground almonds. BEAT the eggs and sugar together in the machine for 10 minutes. ADD the colouring without exceeding the authorised dose. Delicately add to the (ground almonds + flour) mixture. BEAT some of the dough into the cooled melted butter, then add this mixture to the dough. SPREAD ONTO a baking sheet lined with baking paper using a spatula. BAKE at 170°C for 8 minutes (adapt baking times to your oven). Watch the time and the temperature; make sure the biscuit keeps its colour.

As soon as the biscuit is out of the oven, turn it onto another sheet of baking paper and carefully remove the paper from underneath. PUT the paper back on the top and put to one side.




Kasha praline crisp

Kasha praline	100 g
White chocolate	100 g
Crêpe dentelle	100 g

MELT the white chocolate, add the praline then the crushed crêpe dentelle. SPREAD between 2 sheets of greaseproof paper to 3mm thick. CHILL. CUT OUT in the chosen mould shape.

Mango lychee filling

(for 25 x 20 g disks)

Gelatine Gold - 200 Bloom	6 g
 Léonce Blanc lemon purée	20 g
 Léonce Blanc lychee purée	340 g
 Léonce Blanc mango purée	100 g

SOAK the gelatine sheets in cold water. COMBINE the sugar and the fruit purées. HEAT to 65°C stirring. ADD the softened and squeezed out gelatine. BLEND, cool to 35°C and pipe into silicon moulds. Chill until set then freeze.

Mascarpone vanilla mousse

(for 12 charlottes)

Gelatine Gold - 200 Bloom	3 g
Whole milk	20 cl
Vanilla pod	1/2
Cornstarch	25 g
Granulated sugar	75 g
Single cream 35 % fat	150 g
Mascarpone	100 g

SOAK the gelatine sheets in cold water. WHIP the cream and Mascarpone, chill. INFUSE the milk with the vanilla pod and scrapings. MIX the cornstarch and sugar. ADD the hot milk and combine, heat the mixture like a crème pâtissière. ADD the squeezed out gelatine and mix. COOL to 35°C, add the cream and mascarpone mixture. Fill half way up the desired moulds, coated with biscuit or not. PUT IN the filling and cover with a little round of biscuit. FINISH filling the mould with the vanilla mousse. Smooth. FREEZE.

ASSEMBLY

On a praline disk, place a disk of biscuit, then the frozen dessert.
 Cover with a disk of biscuit. Decorate.
 Keep refrigerated.

