



## HUG butter puff pastry flower with lime mousse and fresh raspberries

Recipe for about 12 HUG butter puff pastry flowers, 8.5 cm

### Ingredients:

#### Mousse:

- 50 g sugar
- 50 g egg white
- 2 sheets gelatine
- 50 g white couverture
- 100 g lime juice
- lime zest
- 170 g whipped cream
- fresh raspberries
- whipped cream



### Preparation:

#### Mousse:

Whip sugar and egg whites until white peaks form. Melt the white couverture in a bain-marie. Soak gelatine in cold water. Mix melted white couverture into the sugar and egg white mixture. Remove gelatine from water, squeeze a little, place in a small saucepan and dissolve over a low heat. Fold the gelatine into the mixture and add the lime juice and lime zest. Finish by folding in the whipped cream. Place the lime mousse in the fridge to set.

#### To serve:

Using a piping bag with a round nozzle pipe the lime mousse into the butter puff pastry flowers, place fresh raspberries on top and decorate with a cream rosette.

#### **Alternative:**

Before filling, use melted chocolate to create a criss-cross pattern on the butter puff pastry flower.

Place a thin poppy seed biscuit on top to finish.

