

# A G R I G E N T E

Pastry recipe / by Ollivier Christien



## 1. Composition

Supreme citrus fruit cocktail mousse

Citrus and tea gelée

Crème de faisselle with mandarin

Streusel

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## 2. Supreme citrus fruit cocktail mousse

### Ingredients

Frozen fruit purée, sugar added : Citrus fruit cocktail with Cointreau© - 85 g

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Gelatine (sheet) - 4 g

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Single cream 35 % - 135 g

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Italian meringue - 85 g

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Egg white - 100 g

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Caster sugar - 210 g

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Mineral water - 100 g

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White couverture 35% - 55 g

Proceed in the same manner as for the Bergamot recipe. Fill glasses to 1/3 of their height.

In this step

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## 3. Citrus and tea gelée

### Ingredients

Frozen fruit purée, sugar added : Citrus fruit cocktail with Cointreau© - 100 g

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Tea brewed Darjeeling - 50 g

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Gelatine (sheet) - 10 g

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Citrus Fruit supreme - 90 g

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Grapefruit - 30 g

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Orange - 40 g

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Lime - 20 g

Plunge the gelatine in cold water. Heat 1/3 of the puree, and dissolve the gelatine and the sugar in it. Add the rest of the puree and the cooled tea infusion. Incorporate the sliced fruit into your gelée at 20°C maximum. Fill your glasses with the almostthickened gelée.

In this step

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## 4. Crème de faisselle with mandarin

### Ingredients

White cheese (faisselle) -  
160 g

Whipped cream - 60 g

Gelatine (sheet) - 3 g

semi-candied orange - 20  
g

Plunge the gelatine in cold water. Whip the cream and add the mandarin. Melt the gelatine in the microwave and pour it into the fromage blanc, then add the whipped cream. Mix. Fill the tops of your glasses. Place in the refrigerator. Garnish with streusel and crystallized sugar.