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MOUSSES

| | AZÚCAR SUGAR | BRIX | FRUIT PURÉE | MOUSSES (base chantilli) MOUSSES (Chantilly cream base) | | | | FRUIT PURÉE | MOUSSES (base merengue italiano) MOUSSES (Italian meringue base) | | | |
|--|--------------|------|-------------|--|-------------------------|-------------------------------------|-------|-------------|---|-------------------------------------|----------------------------------|--------|
| | | | | AZÚCAR | GELATINA (200 BLOOM) | NATA MONTADA WHIPPED CREAM | LECHE | | GELATINA (200 BLOOM) | NATA MONTADA WHIPPED CREAM | MERENGUE ITALIANO MERINGUE | AZÚCAR |
| | | | | SUGAR | (200 BLOOM) | CREAM | MILK | | (200 BLOOM) | CREAM | MERINGUE | SUGAR |
| Mora Blackberry | 10% | 20,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Casis Blackcurrant | 10% | 24,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Casis Noir de Bourgogne Blackcurrant | 10% | 23,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Arandano Blueberry | 10% | 20,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Frambuesa Raspberry | 0% | 11,0 | 1 000 | 110 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Frutas rojas Red fruits | 10% | 19,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Cereza guinda Red sour cherry | 10% | 20,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Grosella Redcurrant | 10% | 27,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fresa Strawberry | 10% | 20,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fresa Senga Strawberry | 10% | 17,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fresa Mara del bosque Strawberry | 0% | 9,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fresa del bosque y Mara del bosque Wild strawberry & Mara des bois strawberry | 10% | 17,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fresa Mara del bosque Strawberry | 10% | 19,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Albricoque Apricot | 10% | 19,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Higo de Provenza Fig from Provence | 10% | 21,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Manzana verde Granny Smith Green apple | 10% | 25,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Ruibarbo verde Green rhubarb | 10% | 21,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Kiwi Kiwi | 10% | 14,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Kiwi Kiwi | 0% | 15,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Melón Melon | 0% | 10,0 | 1 000 | 170 | 30 | 750 | 1 000 | 35 | 1 500 | 400 | 150 | |
| Menta Mint | 0% | 14,0 | 1 000 | 150 | 27 | 646 | 1 000 | 33 | 707 | 400 | 98 | |
| Ciruela Mirabelle de Lorraine Mirabelle plum | 0% | 22,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Pera Williams Pear | 0% | 14,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Membrillo Quince | 10% | 24,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Melocotón sangui Ruby peach | 10% | 19,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Espino amarillo Sea buckthorn | 0% | 6,0 | 1 000 | 220 | 30 | 700 | 1 000 | 30 | 650 | 700 | 50 | |
| Melocotón blanco White peach | 10% | 19,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Melocotón amarillo Yellow peach | 10% | 20,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |

MOUSSES
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Mousses (base chantillí)

Mousses (Chantilly cream base)

Procedimiento: dejar la gelatina en remojo. Calentar el 20% de Fruit'Purée con el azúcar. Añadir la gelatina fuera del fuego. Incorporar suavemente la nata batida, seguidamente, el resto de Fruit'Purée.

Especial frutos secos: dejar la gelatina en remojo. Hervir la leche y el azúcar. Añadir la gelatina fuera del fuego y luego añadir Fruit'Elite puré e incorporar suavemente la nata batida.

Consejo: para un buen resultado, la temperatura de la mezcla Fruit'Purée, el azúcar y la gelatina debe estar a unos 15°C.

Method: Soak the gelatine. Heat 20% of the Fruit'Purée with the sugar and add the gelatine. Gently stir the rest of the Fruit'Purée. Then stir in the whipped cream.

Special for dried fruit: soak the gelatine. Bring the milk and the sugar to the boil. Remove from the heat and add the gelatine, then add the Fruit'Purée and carefully stir in the whipped cream.

Out tip: for best results, use the Fruit'Purée, sugar and gelatine mixture at a temperature of around 15°C.

Mousses (base merengue italiano)

Mousses (Italian meringue base)

Procedimiento del merengue: agua (60 g), azúcar (300 g), claras de huevo (15 g). Cocinar el azúcar y el agua a 121° C y verter sobre las claras de huevo batidas. Seguir batiendo con la batidora hasta que el merengue se monte.

Proceso: dejar la gelatina en remojo. Calentar el 20% de Fruit'Purée con el azúcar. Añadir la gelatina y luego el resto de Fruit'Purée. Añadir la nata y el merengue mezclando suavemente.

Consejo: para un buen resultado, la temperatura de la mezcla Fruit'Purée, el azúcar y la gelatina debe estar a unos 15°C.

Method for the meringue: water (60 g), sugar (300 g) egg whites (150 g). Heat the sugar and the water to 121°C/250°F and pour on to the whipped egg whites. Continue to beat in the mixer until the meringue has reached room temperature.

Method: soak the gelatine, heat 20% of the Fruit'Purée with the sugar. Add the gelatine, then the rest of the Fruit'Purée. Add the cream, then the meringue, stirring gently.

Out tip: for best results, use the Fruit'Purée, sugar and gelatine mixture at a temperature of around 15°C.

| | | | | | | | | | | | | |
|--|-----|------|-------|-----|----|-------|--------------------|------------------|-------|-------|-------|-----|
| Plátano Banana | 0% | 22,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Coco Coconut | 10% | 19,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Frutas exóticas Exotic fruits | 0% | 15,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Jengibre Ginger | 0% | 3,0 | 500 | 970 | 94 | 2 595 | 2 000 ³ | 500 ⁴ | 91 | 2 635 | 2 630 | 180 |
| Yamun Jamun | 0% | 13,0 | 1 000 | 150 | 27 | 646 | 1 000 | 33 | 707 | 400 | 98 | |
| Lichi Lychee | 0% | 14,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Mango Mango | 0% | 18,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fruta de la pasión Passion fruit | 0% | 13,0 | 1 000 | 168 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Piña Pineapple | 0% | 13,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Guayaba rosa Pink guava | 0% | 8,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Higo chumbo Prickly Pear | 0% | 12,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Graviola Soursoap | 0% | 14,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Bergamota Bergamot | 0% | 9,0 | 1 000 | 300 | 30 | 800 | 1 000 | 30 | 800 | 700 | 100 | |
| Naranja sanguina Blood orange | 0% | 12,0 | 1 000 | 200 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Calamondín Calamansi | 0% | 10,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 250 | |
| Pomelo Grapefruit | 0% | 10,0 | 1 000 | 200 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 150 | |
| Kumquat Kumquat | 0% | 15,0 | 1 000 | 220 | 30 | 750 | 1 000 | 30 | 750 | 800 | 50 | |
| Limón Lemon | 0% | 8,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 250 | |
| Limón triturado Lemon Crushed | 0% | 8,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 250 | |
| Limone verde Lime | 0% | 9,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 250 | |
| Mandarina Mandarin | 0% | 11,0 | 1 000 | 200 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 150 | |
| Naranja Orange | 0% | 11,0 | 1 000 | 200 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Sudachi Sudachi | 0% | 8,0 | 1 000 | 300 | 35 | 900 | 1 000 | 33 | 707 | 400 | 98 | |
| Yuzu Yuzu | 0% | 9,0 | 1 000 | 250 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 250 | |
| Coco Coconut | 10% | 24,0 | 1 000 | 168 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker from Massif Central, France | 10% | 19,0 | 1 000 | 100 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil Passion fruit yellow Passiflora Edulis from the Ivory Coast | 0% | 13,0 | 1 000 | 200 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Abriconilla Fleur de Sel | 10% | 22,0 | 1 000 | 220 | 30 | 700 | 1 000 | 30 | 800 | 700 | 0 | |
| Manzana cocida con caramelo y canela Apple baked with caramel and cinnamon | 22% | 31,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Banalime Ginger | 0% | 17,0 | 1 000 | 196 | 56 | 701 | 1 000 | 33 | 707 | 402 | 98 | |
| Bergamangado | 0% | 13,0 | 1 000 | 150 | 30 | 750 | 1 000 | 30 | 100 | 400 | 100 | |
| Berriollette | 10% | 20,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Cherrymome | 10% | 27,0 | 1 000 | 180 | 30 | 700 | 1 000 | 30 | 600 | 400 | 50 | |
| Coranaba | 0% | 13,0 | 1 000 | 175 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 0 | |
| Exotic Ginger | 0% | 16,0 | 1 000 | 187 | 28 | 748 | 1 000 | 34 | 793 | 402 | 149 | |
| Lichi y frambuesa con rosa Lychee and raspberry with rose | 10% | 22,0 | 1 000 | 150 | 30 | 1 100 | 1 000 | 30 | 1 500 | 400 | 100 | |
| Red Fennel | 10% | 16,0 | 1 000 | 150 | 30 | 600 | 1 000 | 30 | 750 | 750 | 0 | |
| Pistacho verde Green pistachio | 0% | 74,0 | 1 000 | 300 | 40 | 1 100 | 800 | 1 000 | 30 | 1 500 | 400 | 100 |
| Avellana tostada Roasted hazelnut | 0% | 72,0 | 1 000 | 150 | 30 | 1 100 | 800 | 1 000 | 30 | 1 500 | 400 | 100 |
| Almendra blanca White almond | 0% | 74,0 | 1 000 | 110 | 30 | 1 100 | 800 | 1 000 | 30 | 1 500 | 400 | 100 |

¹ La cantidad máxima de nata puede reducirse a 600 g según el gusto deseado. • ² La cantidad máxima de nata puede reducirse a 700 g según el gusto deseado. • ³ Sustituir la leche por crema. • ⁴ + Leche : 1000 g.

¹ Maximum quantity of cream, could be reduced to 600 g depending on the expected taste. • ² Maximum quantity of cream, could be reduced to 700 g depending on the expected taste. • ³ Replace the milk by cream. • ⁴ + Milk : 1000 g.