

Lemon mousse, citrus soup and blood orange gel

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Lemon mousse

Ingredients:

- **130g.** Lemon juice
- **100g.** Swiss type meringue (2 parts of sugar for 1 of egg yolks)
- **50g.** Mascarpone cheese
- **125g.** Semi-whipped cream
- **5g.** **Xanthan Gum Ingedíssimo (ref.608707)**
- **4g.** **Gelatine Powder Ingedíssimo (ref.608701)**

Process:

1. Heat the lemon juice and mix with the Xanthan Gum and the Gelatine Powder.
2. Apply a blender so that the Xanthan emulsifies correctly with the juice and the mixture becomes thicker.
3. Mix with the meringue and Mascarpone cheese.
4. Finish by mixing in phases with the semi-mounted cream.
5. Fill the sphere molds and freeze.

Fruit bath

Ingredients:

- **230g.** Water
- **80g.** Yuzu pureé
- **60g.** Banana pureé
- **30g.** Sugar
- **C.S.** Yellow colorant
- **10g.** **Gelatine Powder Ingedíssimo (ref.608701)**
- **3g.** **Carrageenan firm gel (Kappa) Ingedíssimo (ref.608706)**

ingredíssimo

Process:

1. Dry mix the sugar, Gelatin Powder and Kappa Carrageenan.
2. Mix with the water and the fruit purees.
3. Heat to the boiling point.
4. Apply turmix and let the temperature drop to 40°C.
5. Prick the frozen mousse spheres with a skewer and immerse them in the bath.
6. Place them on a cookie base to be able to plate much better.

Blood orange gel

Ingredients:

- **200g.** Blood orange pureé
- **35g.** White sugar
- **3g.** **Agar-Agar Ingredíssimo (ref.608702)**

Process:

1. Dry mix the sugar with the Agar-Agar.
2. Add the mixture to the blood orange pureé and bring to a boil.
3. Pour into a stainless steel container of the desired size, depending on the thickness you want to obtain.
4. Place in the fridge for about 60 minutes.
5. Once gelled, cut cubes to the desired size to arrange on the plate over the citrus soup.

Citrus and mint soup

Ingredients:

- **300g.** Tangerine juice
- **C.S.** Fresh mint
- **1,6g.** **Xanthan Gum Ingredíssimo (ref.608707)**

ingredíssimo

Process:

1. Hit the mint leaves with the palms of your hands and infuse cold with the tangerine juice for about 12 hours.
2. Strain and separate the juice from the mint.
3. Mix with Xanthan Gum and apply turmix.
4. Vacuum pack in a large container to remove any trapped air bubbles.

Assembly and finishing

1. Put the amount of citrus soup needed at the base of a nest-type plate.
2. Place the lemon mousse spheres in the center of the plate on top of the soup.
3. Decorate by adding the blood orange cubes.
4. Finish the dish by adding some Ingedíssimo topping to give flavor, color and texture as well as some sprouts or sprouts of aromatic herbs.