SERENE
in PERLA OPEN

INGREDIENTS / for 6 servings

Goat cheese mousse
- 1 sheet of gelatine
- 28 g ice water
- 340 g goat cheese
- 10 g fresh lemon juice (Meyer)
- 2 g lemon zest (Meyer)
- 170 g icing sugar
- 231 g thick cream

Minute sponge cake
- 113 g toasted black sesame seeds
- 433 g white eggs
- 85 g yogurt powder
- 85 g sugar
- 28 g flour/ siphon

Garnish
- Sauce
- 8 bowls PERLA OPEN 300 cc

PREPARATION

- Mousse: Put the gelatine in water to soak. Mix the cheese, lemon juice and zest to a creamy consistency. Add the icing sugar, mix again, reserve. Whip the cream until stiff. Gently incorporate the gelatine into the cream and mix again. Add to the lemon-cheese mixture and whip to obtain a creamy and thick mousse. Arrange the mousse on the bottom of 6 PERLA bowls. Place in the refrigerator for 1 hr.
- Sponge Cake: Mix all the ingredients to a creamy consistency. Pass the mixture through a sieve then put into a charged siphon, reserve and keep cool for 1 hr. Shake and fill the 2 other PERLA bowls to 1/3 full. Place in microwave for 40 secs, then turn upside down onto parchment paper to keep the steam inside. Once cool, cover with plastic film until it’s time to serve.
- Garnish: Remove from mould and cut sponge cake into chunks. Place them on the mousse in the 6 PERLAs. Garnish with sauce of your choice.

A cream ball of mousse with sponge: a surprisingly airy, creamy dessert!

César Barachina, Pastry Chef
Turning Stone Resort and Casino
Verona - USA
www.turningstone.com

www.comatec.fr