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Mousses (Chantilly cream base)

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 (Italian meringue base)

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.

	SUGAR	BRIX	FRUIT'PURÉE	MOUSSES (Chantilly cream base)				FRUIT'PURÉE	MOUSSES (Italian meringue base)			
				SUGAR	GELATIN (200 BLOOM)	WHIPPED CREAM	MILK		GELATIN (200 BLOOM)	WHIPPED CREAM	ITALIAN MERINGUE	SUGAR
Blackcurrant	0%	17,0	1000	165	30	1100	1000	30	1500	400	110	
Blackcurrant Noir de Bourgogne	0%	22,0	1000	165	30	1100	1000	30	1500	400	110	
Strawberry	10%	17,0	1000	100	30	1100	1000	30	1500	400	100	
Fraise Senga	0%	9,0	1000	150	30	1100	1000	30	1500	400	100	
Strawberry Senga	0%	10,0	1000	110	30	1100	1000	30	1500	400	110	
Wild strawberry & Mara des bois strawberry	0%	10,0	1000	110	30	1100	1000	30	1500	400	110	
Raspberry	0%	11,0	1000	110	30	1100	1000	30	1500	400	100	
Fruits rouges	0%	11,0	1000	110	30	1100	1000	30	1500	400	110	
Red sour cherry	0%	18,0	1000	165	30	1100	1000	30	1500	400	110	
Redcurrant	0%	11,0	1000	165	30	1100	1000	30	1500	400	110	
Blackberry	0%	11,0	1000	165	30	1100	1000	30	1500	400	110	
Blueberry	0%	11,0	1000	165	30	1100	1000	30	1500	400	110	
Apricot	0%	12,0	1000	165	30	1100	1000	30	1500	400	110	
Sea buckthorn	0%	6,0	1000	220	30	700	1000	30	650	700	50	
Coing	0%	15,0	1000	165	30	1100	1000	30	1500	400	110	
Fig from Provence	0%	22,0	1000	165	30	1100	1000	30	1500	400	110	
Kiwi	0%	15,0	1000	150	30	1100	1000	30	1500	400	100	
Melon	0%	10,0	1000	170	30	750	1000	35	1500	400	150	
Mint	0%	14,0	1000	150	27	646	1000	33	707	400	98	
Mirabelle plum	0%	22,0	1000	150	30	1100	1000	30	1500	400	0	
White peach	0%	10,0	1000	165	30	1100	1000	30	1500	400	110	
Ruby peach	0%	12,0	1000	165	30	1100	1000	30	1500	400	110	
Yellow peach	0%	11,0	1000	165	30	1100	1000	30	1500	400	110	
Williams pear	0%	14,0	1000	150	30	1100	1000	30	1500	400	100	
Granny Smith apple	0%	12,0	1000	165	30	1100	1000	30	1500	400	110	
Green rhubarb	0%	5,0	1000	165	30	1100	1000	30	1500	400	110	

	SUGAR	BRIX	FRUIT PURÉE	MOUSSES (Chantilly cream base)				FRUIT PURÉE	MOUSSES (Italian meringue base)			
				SUGAR	GELATIN (200 BLOOM)	WHIPPED CREAM	MILK		GELATIN (200 BLOOM)	WHIPPED CREAM	ITALIAN MERINGUE	SUGAR
Pineapple	0%	13,0	1000	150	30	1100		1000	30	1500	400	0
Banana	0%	22,0	1000	150	30	1100		1000	30	1500	400	0
Soursop	0%	14,0	1000	150	30	1100		1000	30	1500	400	0
Prickly Pear	0%	12,0	1000	250	30	1100		1000	30	1500	400	100
Passion fruit	0%	13,0	1000	168	30	1100		1000	30	1500	400	0
Exotic fruits	0%	15,0	1000	150	30	1100		1000	30	1500	400	0
Ginger	0%	3,0	500	970	94	2595	2000 ³	500 ⁴	91	2635	2630	180
Pink guava	0%	8,0	1000	150	30	1100		1000	30	1500	400	0
Lychee	0%	14,0	1000	150	30	1100		1000	30	1500	400	0
Mango	0%	18,0	1000	150	30	1100		1000	30	1500	400	100
Coconut	0%	8,5	1000	165	30	1100		1000	30	1500	400	120
Bergamot	0%	9,0	1000	300	30	800		1000	30	800	700	100
Calamansi	0%	10,0	1000	250	30	1100		1000	30	1500	400	250
Lemon	0%	8,0	1000	250	30	1100		1000	30	1500	400	250
Lemon Crushed	0%	8,0	1000	250	30	1100		1000	30	1500	400	250
Lime	0%	9,0	1000	250	30	1100		1000	30	1500	400	250
Kumquat	0%	15,0	1000	220	30	750		1000	30	750	800	50
Mandarin	0%	11,0	1000	200	30	1100		1000	30	1500	400	150
Orange	0%	11,0	1000	200	30	1100		1000	30	1500	400	100
Blood orange	0%	12,0	1000	200	30	1100		1000	30	1500	400	100
Grapefruit	0%	10,0	1000	200	30	1100		1000	30	1500	400	150
Sudachi	0%	8,0	1000	300	35	900		1000	33	707	400	98
Yuzu	0%	9,0	1000	250	30	1100		1000	30	1500	400	250
Raspberry Mecker, France	0%	10,0	1000	110	30	1100		1000	30	1500	400	110
Passion fruit	0%	13,0	1000	200	30	1100		1000	30	1500	400	0
Abriconilla Fleur de Sel	10%	22,0	1000	220	30	700		1000	30	800	700	0
Banalime Ginger	0%	17,0	1000	196	56	701		1000	33	707	402	98
Beriolette	10%	20,0	1000	150	30	1100		1000	30	1500	400	100
Cherrymome	10%	27,0	1000	180	30	700		1000	30	600	400	50
Espel'peach	0%	10,0	1000	150	27	700		1000	30	710	400	1000
Exotic Ginger	0%	16,0	1000	187	28	748		1000	34	793	402	149
Hibis'pear	0%	16,0	1000	150	30	700		1000	30	800	400	100
Lucosis	0%	12,0	1000	200	300	800		1000	30	750	700	50
Lych'Y Pink	10%	22,0	1000	150	30	1100		1000	30	1500	400	100
Cara'Tatin	13,3%	31,0	1000	150	30	1100		1000	30	1500	400	100
Red Fennel	10%	16,0	1000	150	30	600		1000	30	750	750	0
White almond	0%	74,0	1000	110	30	1100	800	1000	30	1500	400	100
Roasted hazelnut	0%	72,0	1000	150	30	1100	800	1000	30	1500	400	100
Green pistachio	0%	74,0	1000	300	40	1100	800	1000	30	1500	400	100

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.