



Lavender-Milk Chocolate Mousse

- 180 g milk
- 90 g egg yolks
- 60 g sugar
- 300 g milk chocolate
- 3 g soaked gelatin leaves
- 540 g whipped cream
- 2 drops lavender oil

Boil the milk, pour over the egg yolks, sugar and soaked gelatin leaves. Mix in the milk chocolate and the lavender oil. Fold in the whipped cream.

Lavender Macaroon

- 210 g almond powder
- 360 g icing sugar
- 150 g whipped egg whites
- 6 g lavender paste

Combine the almond powder, icing sugar and lavender paste, mix. Fold in the whipped egg whites. Pipe into small discs and bake.



Recipes

Chocolate Sable Dough

- 110 g plain flour
- 15 g bitter cocoa butter
- 75 g soft butter
- 45 g icing sugar
- 15 g almond powder
- 25 g whole egg
- pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Lychee Mousse

- 300 g fresh lychee puree
- 60 g sugar
- 6 g soaked gelatin leaves
- 120 g diced fresh lychee pulp
- 180 g whipped cream

Mix the lychee puree, sugar, lychee pulp and heat, add the soaked gelatin leaves to dissolve. Remove from heat and fold in the whipped cream.