



Japonaise Almond Meringue with Raspberries



To prepare the japonaise meringue

Beat the egg white with the sugar. Fold in the remaining ingredients and form circles with the help of a template. Bake on the hot air Setting at 120 °C for 20 minutes. Sprinkle with icing sugar.

To prepare the ballon framboise

Stir all the ingredients together and use this mixture to marinate the raspberries.

To prepare the lemon mousse

Grate the lemon peel, squeeze out the juice and bring to the boil once, together with the butter. Add the sugar and eggs, bring the mixture to the boil and then continue to boil for a further three minutes. Strain and chill for one day. Fold in the whipped cream before serving.

Rezept für 4

Ingredients for the japonaise meringue

65 g egg white
25 g sugar
65 g almonds, ground
10 g butter, melted

Ingredients for the ballon framboise

10 ml raspberry brandy
10 ml kirsch liqueur
20 g icing sugar
20 g raspberry coulis
Approx. 18 raspberries per turret

Ingredients for the lemon mousse

2 organic lemons
125 g butter
250 g sugar
3 eggs
50 ml cream, whipped

Ingredients for the raspberry sorbet

250 g raspberry purée
50 g simple syrup
20 ml lemon juice



To prepare the raspberry sorbet

Mix the ingredients well and chill in the freezer.

Anrichten

To serve

Place approx. 6 berries onto each japonaise meringue depending on the size of the berries, and add a spot of lemon mousse in the middle. Place a japonaise meringue lid on top of the berries. Repeat this process once or twice more if you wish.

Cooking level for japonaise meringues

Preheated

20 minutes | Hot air setting at 120 °C