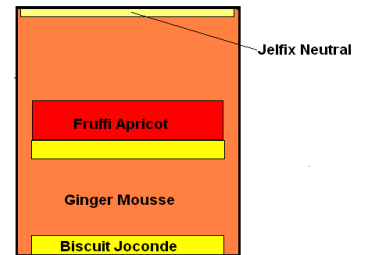


Ginger Apricot



Ingredients

Batch Weight

Sahnessa Neutral	0.200 kg
Water	0.250 kg
Fresh Ginger	0.050 kg
Sugar	0.100 kg
Lactofil	1.000 kg
Fruffi Apricot Filling	0.250 kg

Preparation Instructions

1. For the Mousse cook Water, Sugar and Ginger and let soak for 1 hour.
2. Strain off and fill up the liquid to 0.250 kg.
3. Mix with **Sahnessa Neutral**
4. Fold in whipped **Lactofil**
5. In a Dobla ring duo place a layer of biscuit Joconde.
6. Fill some of the Mousse inside.
7. Cover with a biscuit and spread **Fruffi** on top.
8. Fill with the mousse.
9. Chill for two hours and glaze with coloured **Jelfix Mirror Neutral**.
10. Decorate with a **Dobla** Decoration.