

# CHERRY MERVEILLEUX

## Swiss meringue

Warm 150g of egg white and 300g of sugar to around 50-55°C. Whisk for 10 min until fluffy. Pipe domes and bake at 110°C for 1 hour.

## Chantilly cream & Lafruta center

Whip together 500g of cream and 50g of icing sugar until the whipped cream is formed.

Pipe some *Lafruta Red Cherry 50%* in a silicon sphere mold and freeze. Keep aside until you are ready to assemble your Merveilleux.

## Assembling

Lay the meringue flat and cover with chantilly cream. Place the frozen Lafruta sphere on top and cover again with chantilly cream. Place a second meringue on top of the lafruta and cover the entire dessert in chantilly cream, making sure to fill in all the gaps. Lastly, sprinkle chocolate shavings until completely covered. Keep in the fridge to set for minimum 30 min and enjoy!



DLA  
naturals

*Create Lasting Memories*

# FEATURED PRODUCT



## LAFRUTA RED CHERRY 50%

FRUIT	BAKE STABILITY	SUGAR
%	%	%
(50)	(70)	(25)

Lafruta is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings.

**Format:** Cans or pails

**Cherry origin:** France