



A round, smooth, red cake sits in the center of a white ceramic plate. The plate is elegantly decorated with a variety of fresh ingredients: several raspberries, two blueberries, and a small sprig of dill are scattered around the cake. Numerous pink rose petals and a few yellow and purple pansy-like flowers are artfully placed on the plate's surface. To the right of the cake, there is a cluster of five small, round, dark brown chocolate truffles. On the left side of the plate, a green ivy leafy branch with a small pink rose bud is draped over the edge. The entire plate is set against a background of a shimmering, textured gold fabric. A red rectangular label with the word "Miele" in white is positioned over the front of the cake.

Miele

甜美之诺



与美诺爱上厨房

甜美之诺

食材：(约15人份)

白巧克力慕斯：白巧克力700g，奶油750g，鱼胶片20g，水500g。

树莓泡沫：树莓果蓉500g，鱼胶片10g，糖60g，柠檬汁10g。

巧克力酥：黄油100g，面粉100g，白砂糖100g，杏仁粉100g，可可粉40g。

其他：树莓、蓝莓、草莓，适量（糖腌渍过）。

做法：

白巧克力慕斯：

鱼胶泡软备用，水加热后冲巧克力。奶油打发，将三者混合。

树莓泡沫：

树莓泥和糖加热融化，然后依次加入鱼胶和柠檬汁，冰水镇凉后灌入奶油发泡器挤出树莓泡沫。

巧克力酥：

黄油融化后加糖打发，然后依次加入杏仁粉、可可粉、面粉搅拌均匀整形成小球状，放入Miele烤箱中以180°C烤20分钟。

Created By Kenny Fu For Miele



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德国美诺