




Brittle shells filled with foam of wild bilberries from the Bedretto Valley, soft cheesecake and candied citron peel – The recipe






A recipe by Lorenzo Albrici, chef at the Locanda Orico restaurant.

Preparation

	Time required	approx. +2 hours
	Difficulty	High – For professionals
	Portion size	5 people

Features

	Dish	Dessert – Filled shells
	Typical product	Wild bilberries – 0 km
	Suitable in	Summer – For special evenings

INGREDIENTS

Shells

- 125 g sugar
- 40 g flour
- 30 g egg white

Bilberry mousse

- 250 g cooked bilberry pulp
- 120 g sugar
- 150 ml water
- 4 gelatin sheets
- 500 ml cream

Cheesecake

- 200 g cream cheese
- ½ vanilla pod
- 40 g icing sugar
- 50 ml cream
- 2.5 gelatin sheets

Shells

Bilberry mousse

Cheesecake

Plating up

PREPARATION

1. Mix in a metal bowl;
2. Pour the mixture into a pastry bag;
3. Form circles on the baking sheet (approximately the size of a 1 franc coin);
4. Bake in the oven (top and bottom) at 160 °C for around 10 minutes.

1. Dissolve the sugar in the water to create a syrup;
2. Add the bilberry pulp and the gelatin sheets previously softened in cold water;
3. Mix it all together and allow it to cool down completely;
4. Add the whipped cream;
5. Mix it all together.

1. Heat the cream;
2. Add the gelatin sheets, previously softened in cold water;
3. Mix in the cream cheese;
4. Fill the mould with the mixture and leave to cool.

Compose the dish as illustrated in the photo.