

Raspberry-Lime-Slices "Pink Lime Fusion"



Tangyness, sweetness and texture... an elegant interplay of raspberries, lime and subtle spice

- Raspberry-Lime-Slices (39001123)
- Optional: raspberry sorbet (e.g. Mövenpick)

For the raspberry salad:

- raspberries, fresh or frozen raspberry syrup
- lemon juice

For the lime yoghurt espuma:

- Greek or Turkish yoghurt
- lime zest
- lime juice sugar
- tonka beans (grated)

To decorate:

- chopped pistachios

- dried raspberries
- optional: curried icing sugar

Step 1

Mix together the Greek or Turkish yoghurt, lime zest, lime juice and sugar. Add grated tonka beans to taste. Spread a spoonful of the lime yoghurt espuma over the middle of the plate.



Step 2

Place a Raspberry-Lime-Slice in the centre of the plate. If you prefer, you can cut the slice diagonally into two and stand one of the halves on its side.



Step 3

Decorate the plate by arranging spoonfuls of marinated raspberries randomly around the cake.



Step 4

Sprinkle with chopped pistachios and dried raspberries. You can also dust with some curried icing sugar and add a scoop of raspberry sorbet.

