



## CHOCO-COCCO

### PLATED DESSERT

#### DIFFICULTY LEVEL



#### SANTO DOMINGO MOUSSE

##### INGREDIENTS

LIQUID CREAM 35% FAT - FOR THE GANACHE

g 300

MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C

g 600

LILLY NEUTRO

g 70

WATER

g 70

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 700

##### PREPARATION

Make a ganache with chocolate and cream.

When the ganache is at 32°C, gently combine it to the whipped cream, to create a soft mousse.

#### COCONUT FLAVOURED INSERT

##### INGREDIENTS

PRALIN DELICRISP COCONTY

To Taste

##### PREPARATION

Fill the hemispherical silicone moulds and freeze.

#### TROPICAL SAUCE

##### INGREDIENTS

JOYFRUIT TROPICAL

g 500

WATER

g 100

##### PREPARATION

Combine the two ingredients using a whisk.

#### FINAL COMPOSITION

Half-fill the single-portion mould with the mousse, place the coconut flavoured insert and cover with some more mousse.

Freeze the single-portion completely.

Once frozen, remove the single-portion from the mould and coat it with brown velvet spray.

Pour the tropical sauce onto a plate and lay the single-portion.

Garnish with tropical decorations.