



## (CHOCOLATE MOUSSE)<sup>3</sup>

### DARK CHOCOLATE MOUSSE

#### INGREDIENTS

MOUSSE CHOCOLATE DARK  
MILK 3.5% FAT

g 200  
g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.  
Refrigerate for 2 hours.

### MILK CHOCOLATE MOUSSE

#### INGREDIENTS

MOUSSE CHOCOLATE DARK  
MOUSSE CHOCOLATE WHITE  
MILK 3.5% FAT

g 100  
g 100  
g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.  
Refrigerate for 2 hours.

### WHITE CHOCOLATE MOUSSE

#### INGREDIENTS

MOUSSE CHOCOLATE WHITE  
MILK 3.5% FAT

g 200  
g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.  
Refrigerate for 2 hours.

## MANGO JELLY

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### INGREDIENTS

FRUTTIDOR MANGO

g 400

WATER

g 100

LILLY NEUTRO

g 100

### PREPARATION

Mix all the ingredients with an immersion blender.

Strain the mizture into a silicon mould for inserts and freeze.

### FINAL COMPOSITION

Place the unfrozen mango jelly in the center of a dinner plate, together with a quenelle for each type of mousse.

Guarnish with raspberries and edible flowers.



### RECIPE CREATED FOR YOU BY FABIO BIRONDI

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