



(CHOCOLATE MOUSSE)³

DARK CHOCOLATE MOUSSE

INGREDIENTS

MOUSSE CHOCOLATE DARK

g 200

MILK 3.5% FAT

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

g 100

MOUSSE CHOCOLATE WHITE

g 100

MILK 3.5% FAT

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

g 200

MILK 3.5% FAT

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

INGREDIENTS

FRUTTIDOR MANGO	g 400
WATER	g 100
LILLY NEUTRO	g 100

PREPARATION

Mix all the ingredients with an immersion blender.
Strain the mixture 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

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER