



PEAR & CHOCOLATE SHOT GLASS DESSERT

SPOON DESSERT

DIFFICULTY LEVEL



CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE	g 200
WATER - OR MILK	g 300
LIQUID CREAM	g 1000

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.

PEAR MOUSSE

INGREDIENTS

LILLY PERA	g 200
WATER	g 300
LIQUID CREAM	g 1000

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 40°C IN THE MICROWAVE	To Taste
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FINAL COMPOSITION

Transfer the two mousses in two pastry bags fitted with a round tip.

Pipe the chocolate mousse to half-fill the shot glass.

Fill the shot glass up with the pear mousse, leaving a 0.5cm free space to the edge.

Refrigerate for 30 minutes at least, then glaze with MIRROR CIOCCOLATO.