



(CHOCOLATE MOUSSE)³

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

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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