



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.