



# MANGO & CHOCOLATE SHOT GLASS DESSERT

## SHOT GLASS DESSERT

### DIFFICULTY LEVEL



## CHOCOLATE MOUSSE

### INGREDIENTS

LILLY CIOCCOLATO FONDENTE

MILK

LIQUID CREAM 35% FAT

g 100

g 150

g 500

### PREPARATION

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

Fill the shot glass 1/3 full with the chocolate mousse.

Put in the blast chiller at negative temperature.

## INSERT

### INGREDIENTS

MIRROR CIOCCOLATO

To Taste

## MANGO MOUSSE

### INGREDIENTS

LILLY MANGO

MILK

LIQUID CREAM 35% FAT

g 100

g 150

g 500

### PREPARATION

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

Slowly pour the mousse onto MIRROR CIOCCOLATO.

Put in the freezer.

## COATING

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### INGREDIENTS

TOFFEE D'OR CARAMEL

### PREPARATION

To Taste

Heat TOFFEE D'OR CARAMEL to 40-45°C and slowly pour into the shot glass to create a thin layer onto the mousse.

### FINAL COMPOSITION

Decorate as you like most.