



Pear and chocolate heart

Chocolate mousse recipe:

INGREDIENTS

| | |
|---------------------------|---------|
| LILLY CIOCCOLATO FONDENTE | g 200 |
| LIQUID CREAM 35% FAT | g 1.000 |
| WATER | g 300 |

PREPARATION

Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.

Chocolate mousse recipe:

INGREDIENTS

| | |
|--------------------------|-----------|
| EGGS | g 300 |
| SUGAR | g 200 |
| WATER | g 120 |
| FULL-FAT MILK (3,5% FAT) | g 100 |
| JOYPASTE PERA | g 120-140 |
| WATER | g 90 |
| LILLY NEUTRO | g 100 |
| FRUTTIDOR PERA | g 300 |

PREPARATION

Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.

Chocolate mousse recipe:

INGREDIENTS

| | |
|--------------|---------|
| SFRULLA CHOC | g 1.000 |
| EGGS | g 1200 |

PREPARATION

Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.

Step 4

INGREDIENTS

| | |
|-----------------------|--------|
| JOYTOPPING CIOCCOLATO | g 1000 |
| WATER | g 500 |

Step 5

INGREDIENTS

| | |
|---------------------------------------|----------|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------------|----------|

Step 6

INGREDIENTS

| | |
|-----------|----------|
| BLITZ ICE | To Taste |
|-----------|----------|