



CHOCO-COCCO

PLATED DESSERT

DIFFICULTY LEVEL



SANTO DOMINGO MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - FOR THE GANACHE

MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C

LILLY NEUTRO

WATER

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 300

g 600

g 70

g 70

g 700

PREPARATION

Make a ganache with chocolate and cream.

When the ganache is at 32°C, gently combine it to the whipped cream, to create a soft mousse.

COCONUT FLAVOURED INSERT

INGREDIENTS

PRALIN DELICRISP COCONTY

To Taste

PREPARATION

Fill the hemispherical silicone moulds and freeze.

TROPICAL SAUCE

INGREDIENTS

JOYFRUIT TROPICAL

WATER

g 500

g 100

PREPARATION

Combine the two ingredients using a whisk.

FINAL COMPOSITION

Half-fill the single-portion mould with the mousse, place the coconut flavoured insert and cover with some more mousse.

Freeze the single-portion completely.

Once frozen, remove the single-portion from the mould and coat it with brown velvet spray.

Pour the tropical sauce onto a plate and lay the single-portion.

Garnish with tropical decorations.