



## (CHOCOLATE MOUSSE)<sup>3</sup>

### DARK CHOCOLATE MOUSSE

#### INGREDIENTS

MOUSSE CHOCOLATE DARK

g 200

MILK 3.5% FAT

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

g 100

MOUSSE CHOCOLATE WHITE

g 100

MILK 3.5% FAT

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

g 200

MILK 3.5% FAT

g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.

Refrigerate for 2 hourse.

## MANGO JELLY

### INGREDIENTS

FRUTTIDOR MANGO

WATER

LILLY NEUTRO

g 400

g 100

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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