



TROIS CHOCOLATS SHOT GLASS DESSERT

SPOON DESSERT

DIFFICULTY LEVEL



DARK CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO	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.

MILK CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34% - MELTED AT 45°C	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
WATER	g 80
LILLY NEUTRO	g 80

PREPARATION

Melt the milk chocolate at 45°C and combine it to the fresh cream to create an even, soft ganache.

Slightly whip and stabilize the cream with water and LILLY NEUTRO, then, when the ganache is at 38°C, gently combine the two to create a mousse.

For best results, it is recommended not to whip the cream too firm and to add it to the ganache in two times.

WHITE CHOCOLATE MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO BIANCO 25,5% - MELTED AT 45°C

g 600

LIQUID CREAM 35% FAT

g 300

LIQUID CREAM 35% FAT

g 700

WATER

g 100

LILLY NEUTRO

g 100

PREPARATION

Melt the white chocolate at 45°C and combine it to the fresh cream to create an even, soft ganache.

Slightly whip and stabilize the cream with water and LILLY NEUTRO, then, when the ganache is at 38°C, gently combine the two to create a mousse.

For best results, it is recommended not to whip the cream too firm and to add it to the ganache in two times.

FINISHING

INGREDIENTS

MIRROR CIOCCOLATO

To Taste

STEP 5

INGREDIENTS

CRUNCHY BEADS DARK

To Taste

STEP 6

INGREDIENTS

PRALIN DELICRISP BLANC

To Taste

FINAL COMPOSITION

Heat PRALIN DELICRISP BLANC in the microwave, then pour it in a stream onto the bottom of the shot glasses, to create a 2-3 mm thick layer.

Transfer the mousses into pastry bags fitted with round plain tip. Pipe the dark chocolate mousse, then the milk chocolate mousse and, in the end, the white chocolate mousse into 3 equal layers, to fill the shot glasses.

Decorate the top with MIRROR CIOCCOLATO and CRUNCHY BEADS DARK.