



## PEAR AND CHOCOLATE HEART

### CHOCOLATE MOUSSE RECIPE:

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#### 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:

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#### 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:

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### 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

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### INGREDIENTS

JOYTOPPING CIOCCOLATO	g 1000
WATER	g 500

## STEP 5

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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## STEP 6

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### INGREDIENTS

BLITZ ICE	To Taste
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