



**CHOCOLATE MOUSSE RECIPE:**

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**INGREDIENTS**

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 6.500 |
| WATER                   | g 3.300 |
| UNSALTED BUTTER 82% FAT | g 1.000 |
| FRESH YEAST             | g 20    |

**PREPARATION**

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

**STEP 2**

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**INGREDIENTS**

|                         |        |
|-------------------------|--------|
| DOLCE FORNO             | g 4500 |
| UNSALTED BUTTER 82% FAT | g 2000 |
| EGG YOLK                | g 2300 |
| CASTER SUGAR            | g 800  |
| SALT                    | g 90   |
| DRIED FIGS              | g 3000 |
| WALNUTS                 | g 1000 |

STEP 3

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INGREDIENTS

|            |           |
|------------|-----------|
| BRIOBIG    | g 1000    |
| EGG WHITES | g 600-650 |

STEP 4

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INGREDIENTS

|                      |          |
|----------------------|----------|
| CHOPPED WALNUTS      | To Taste |
| PEARL SUGAR          | To Taste |
| CONFECTIONER'S SUGAR | To Taste |

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.