



# MANGO & CHEESE MOUSSE

## FRUIT FLAVOURED CHEESECAKE MOUSSE

DIFFICULTY LEVEL   

### RASPBERRY BISCUIT

#### INGREDIENTS

IRCA GENOISE	g 500
WATER	g 50
EGGS - AT ROOM TEMPERATURE	g 600
PASTA AROMATIZZANTE MANGO	g 90

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together for 10 minutes at medium speed.

Spread the whipped mixture into 1cm thick layer onto parchment paper sheets and bake for 8 minutes at 210°C (closed valve).

### CHEESECAKE MOUSSE

#### INGREDIENTS

AMERICAN CHEESECAKE	g 1.000
WATER - AT 35°C	g 1.300
PASTA AROMATIZZANTE MANGO	g 140
LILLY NEUTRO	g 200
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 800

#### PREPARATION

Mix the first 4 ingredients in a planetary mixer with a whisk attachment, until a silky smooth creamy mixture form.

Combine to cream in 2-3 times, until you get an airy mousse.

### FILLING

#### INGREDIENTS

FRUTTIDOR MANGO	To Taste
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## COATING

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### INGREDIENTS

MIRROR LAMPONE

To Taste

### FINAL COMPOSITION

Fill  $\frac{3}{4}$  of a silicone mould with the cheesecake mousse.

Make a hollow in it and pipe FRUTTIDOR MANGO in.

Cover with some more mousse and close with a layer of raspberry biscuit.

Put in a blast chiller until completely frozen.

Remove from mould and glaze with MIRROR LAMPONE.

### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER