



MANGO & CHEESE MOUSSE

FRUIT FLAVOURED CHEESECAKE MOUSSE

DIFFICULTY LEVEL   

RASPBERRY BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	In a planetary mixer with a whisk attachment, whip all the ingredients together for 10 minutes at medium speed.
WATER	g 50	
EGGS - AT ROOM TEMPERATURE	g 600	Spread the whipped mixture into 1cm thick layer onto parchment paper sheets and bake for 8 minutes at 210°C (closed valve).
PASTA AROMATIZZANTE MANGO	g 90	

CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1.000	Mix the first 4 ingredients in a planetary mixer with a whisk attachment, until a silky smooth creamy mixture form.
WATER - AT 35°C	g 1.300	
PASTA AROMATIZZANTE MANGO	g 140	Combine to cream in 2-3 times, until you get an airy mousse.
LILLY NEUTRO	g 200	
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 800	

FILLING

INGREDIENTS	
FRUTTIDOR MANGO	To Taste

COATING

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