



## (CHOCOLATE MOUSSE)<sup>3</sup>

### DARK CHOCOLATE MOUSSE

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#### INGREDIENTS

MOUSSE CHOCOLATE DARK

g 200

MILK 3.5% FAT

g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.

Refrigerate for 2 hours.

### MILK CHOCOLATE MOUSSE

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#### INGREDIENTS

MOUSSE CHOCOLATE DARK

g 100

MOUSSE CHOCOLATE WHITE

g 100

MILK 3.5% FAT

g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.

Refrigerate for 2 hours.

### WHITE CHOCOLATE MOUSSE

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#### INGREDIENTS

MOUSSE CHOCOLATE WHITE

g 200

MILK 3.5% FAT

g 250

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment, at high speed for 5 minutes.

Refrigerate for 2 hours.

## MANGO JELLY

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### INGREDIENTS

|                 |       |
|-----------------|-------|
| FRUTTIDOR MANGO | g 400 |
| WATER           | g 100 |
| LILLY NEUTRO    | g 100 |

### PREPARATION

Mix all the ingredients with an immersion blender.  
Strain the mizture into a silicon mould for inserts and freeze.

### FINAL COMPOSITION

Place the unfrozen mango jelly in the center of a dinner plate, together with a quenelle for each type of mousse.

Guarnish with raspberries and edible flowers.

### RECIPE CREATED FOR YOU BY FABIO BIRONDI

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