

PEAR AND CHOCOLATE HEART

Basic level

CHOCOLATE MOUSSE RECIPE:

LILLY CIOCCOLATO	200g	Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.
liquid cream 35% fat - (35% m.g.)	1.000g	
water	300g	

CHOCOLATE MOUSSE RECIPE:

eggs	300g	Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.
sugar	200g	
water - (1)	120g	
full-fat milk (3,5% fat)	100g	
JOYPASTE PERA	120-140g	
water - (2)	90g	
LILLY NEUTRO	100g	
FRUTTIDOR PERA	300g	

CHOCOLATE MOUSSE RECIPE:

SFRULLA CHOC	1.000g	Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.
eggs	1200g	

irca GROUP
Extraordinary made simple.