



Pear and chocolate heart

chef Basic level

Chocolate mousse recipe:

Ingredients

LILLY CIOCCOLATO

liquid cream 35% fat - (35% m.g.)
water

Preparation

200g Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.
1.000g
300g

Chocolate mousse recipe:

Ingredients

eggs
sugar
water - (1)
full-fat milk (3,5% fat)
JOYPASTE PERA
water - (2)
LILLY NEUTRO
FRUTTIDOR PERA

Preparation

300g Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.
200g
120g
100g
120-140g
90g
100g
300g

Chocolate mousse recipe:

Ingredients

SFRULLA CHOC

eggs

Preparation

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