

MANGO & CHEESE MOUSSE

👤 Intermediate level

FRUIT FLAVOURED CHEESECAKE MOUSSE



RECIPE CREATED BY:

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Pastry Chef

RASPBERRY BISCUIT

IRCA GENOISE

water

eggs

PASTA AROMATIZZANTE MANGO

500g

50g

600g

90g

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

AMERICAN CHEESECAKE

water - (35°C circa)

PASTA AROMATIZZANTE MANGO

LILLY NEUTRO

liquid cream 35% fat

1.000g

1.300g

140g

200g

800g

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.

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.

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GROUP

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made simple.