



# MANGO & CHEESE MOUSSE

 Intermediate level

FRUIT FLAVOURED CHEESECAKE MOUSSE

## RASPBERRY BISCUIT

### INGREDIENTS

IRCA GENOISE

water

eggs

PASTA AROMATIZZANTE MANGO

### PREPARATION

500g In a planetary mixer with a whisk attachment, whip all the ingredients

50g together for 10 minutes at medium speed.

600g Spread the whipped mixture into 1cm thick layer onto parchment paper

90g sheets and bake for 8 minutes at 210°C (closed valve).

## CHEESECAKE MOUSSE

### INGREDIENTS

AMERICAN CHEESECAKE

water - (35°C circa)

PASTA AROMATIZZANTE MANGO

LILLY NEUTRO

liquid cream 35% fat

### PREPARATION

1.000g Mix the first 4 ingredients in a planetary mixer with a whisk attachment, until  
1.300g a silky smooth creamy mixture form.

140g Combine to cream in 2-3 times, until you get an airy mousse.

200g

800g

## 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.