



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

 Intermediate level

## DARK CHOCOLATE MOUSSE

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### INGREDIENTS

[MOUSSE CHOCOLATE DARK](#)

milk 3.5% fat

### PREPARATION

200g Whip all the ingredients in a planetary mixer with a whisk attachment, at  
250g high speed for 5 minutes.  
Refrigerate for 2 hours.

## MILK CHOCOLATE MOUSSE

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### INGREDIENTS

[MOUSSE CHOCOLATE DARK](#)

[MOUSSE CHOCOLATE WHITE](#)

milk 3.5% fat

### PREPARATION

100g Whip all the ingredients in a planetary mixer with a whisk attachment, at  
100g high speed for 5 minutes.  
250g Refrigerate for 2 hours.

## WHITE CHOCOLATE MOUSSE

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### INGREDIENTS

[MOUSSE CHOCOLATE WHITE](#)

milk 3.5% fat

### PREPARATION

200g Whip all the ingredients in a planetary mixer with a whisk attachment, at  
250g high speed for 5 minutes.  
Refrigerate for 2 hours.

## MANGO JELLY

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### INGREDIENTS

FRUTTIDOR MANGO

water

LILLY NEUTRO

### PREPARATION

400g Mix all the ingredients with an immersion blender.

100g Strain the mizture into a silicon mould for inserts and freeze.

100g

## Final composition

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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 BY:

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