



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

👤 Intermediate level



**RECIPE CREATED BY:**  
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Pastry Chef

## DARK CHOCOLATE MOUSSE

MOUSSE CHOCOLATE DARK

milk 3.5% fat

200g

250g

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

## MILK CHOCOLATE MOUSSE

MOUSSE CHOCOLATE DARK

MOUSSE CHOCOLATE WHITE

milk 3.5% fat

100g

100g

250g

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

## WHITE CHOCOLATE MOUSSE

MOUSSE CHOCOLATE WHITE

milk 3.5% fat

200g

250g

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

## MANGO JELLY

FRUTTIDOR MANGO

water

LILLY NEUTRO

400g

100g

100g

Mix all the ingredients with an immersion blender. Strain the mixture into a silicon mould for inserts and freeze.

**irca**  
GROUP

Extraordinary  
made simple.

## FINAL COMPOSITION

Place the unfrozen mango jelly in the center of a dinner plate, together with a quenelle for each type of mousse. Garnish with raspberries and edible flowers.



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