

(CHOCOLATE MOUSSE)³

DARK CHOCOLATE MOUSSE

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

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

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 hourse.

MANGO JELLY

INGREDIENTS

FRUTTIDOR MANGO

water LILLY NEUTRO 100g

100g PREPARATION

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

Final composition

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.