

# MANGO & CHEESE MOUSSE

# FRUIT FLAVOURED CHEESECAKE MOUSSE

DIFFICULTY LEVEL B B







#### RASPBERRY BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	In a planetary mixer with a whisk attachment, whip all the ingredients together for 10 minutes at
WATER	g 50	medium speed.
EGGS - AT ROOM TEMPERATURE	g 600	Spread the whipped mixture into 1cm thick layer onto parchment paper sheets and bake for 8
PASTA AROMATIZZANTE MANGO	g 90	minutes at 210°C (closed valve).

## CHEESECAKE MOUSSE

LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1.000	Mix the first 4 ingredients in a planetary mixer with a whisk attachment, until a silky smooth creamy
WATER - AT 35°C	g 1.300	mixture form.
PASTA AROMATIZZANTE MANGO	g 140	Combine to cream in 2-3 times, until you get an airy mousse.
LILLY NEUTRO	g 200	

g 800

## **FILLING**

#### **INGREDIENTS**

FRUTTIDOR MANGO To Taste



#### **INGREDIENTS**

MIRROR LAMPONE To Taste

## FINAL COMPOSITION

Fill ¾ 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 bast chiller until completely frozen.

Remove from mould and glaze with MIRROR LAMPONE.



## RECIPE CREATED FOR YOU BY **Fabio Birondi**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

