



MANGO & CHOCOLATE SHOT GLASS DESSERT

SHOT GLASS DESSERT

DIFFICULTY LEVEL



CHOCOLATE MOUSSE

INGREDIENTS

LILLY CIOCCOLATO FONDENTE

g 100

MILK

g 150

LIQUID CREAM 35% FAT

g 500

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.

Fill the shot glass 1/3 full with the chocolate mousse.

Put in the blast chiller at negative temperature.

INSERT

INGREDIENTS

MIRROR CIOCCOLATO

To Taste

MANGO MOUSSE

INGREDIENTS

LILLY MANGO

g 100

MILK

g 150

LIQUID CREAM 35% FAT

g 500

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.

Slowly pour the mousse onto MIRROR CIOCCOLATO.

Put in the freezer.

COATING

INGREDIENTS

TOFFEE D'OR CARAMEL

PREPARATION

To Taste

Heat TOFFEE D'OR CARAMEL to 40-45°C and slowly pour into the shot glass to create a thin layer onto the mousse.

FINAL COMPOSITION

Decorate as you like most.