



## CHOCO-COCCO

### PLATED DESSERT

DIFFICULTY LEVEL



#### SANTO DOMINGO MOUSSE

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##### INGREDIENTS

LIQUID CREAM 35% FAT - FOR THE GANACHE	g 300
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 600
LILLY NEUTRO	g 70
WATER	g 70
LIQUID CREAM 35% FAT - LIGHTLY WHIPPED	g 700

##### PREPARATION

Make a ganache with chocolate and cream.  
When the ganache is at 32°C, gently combine it to the whipped cream, to create a soft mousse.

#### COCONUT FLAVOURED INSERT

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##### INGREDIENTS

PRALIN DELICRISP COCONTY	To Taste
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##### PREPARATION

Fill the hemispherical silicone moulds and freeze.

#### TROPICAL SAUCE

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##### INGREDIENTS

JOYFRUIT TROPICAL	g 500
WATER	g 100

##### PREPARATION

Combine the two ingredients using a whisk.

## FINAL COMPOSITION

Half-fill the single-portion mould with the mousse, place the coconut flavoured insert and cover with some more mousse.

Freeze the single-portion completely.

Once frozen, remove the single-portion from the mould and coat it with brown velvet spray.

Pour the tropical sauce onto a plate and lay the single-portion.

Garnish with tropical decorations.