



CHOCOLAT3

MODERN THREE CHOCOLATE MOUSSE

DIFFICULTY LEVEL



CHOCOLATE BISQUIT

INGREDIENTS

SFRULLA CHOC

EGGS

WATER

UNSALTED BUTTER 82% FAT

PREPARATION

- g 1000 In a planetary mixer, whip all the ingredients at high speed for 8 minutes.
- g 600 When it is done, add the butter and stir by hand.
- g 100 Spread evenly on baking paper sheets to a thickness of 8 mm.
- g 200 Bake for 10/12 minutes at 220°C with closed valve.

VANILLA FLAVOURED NAMELAKA CREAM

INGREDIENTS

MILK 3.5% FAT

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

PREPARATION

- g 150 Add milk to JOYPASTE and bring to boil. Add LILLY and blend with a whisk.
- g 10 Pour onto the chocolate and emulsify with an immersion blender.
- g 35 Then add liquid cream while emulsifying constantly.
- g 325 When the cream is fully emulsified, pour 150g of namelaka cream in a 16cm diameter mould for inserts.
- g 300 Put in a blast chiller until it hardens completely.

LIGHT AND AIRY MILK CHOCOLATE MOUSSE

INGREDIENTS

MILK 3.5% FAT	g 250
SINFONIA CIOCCOLATO LATTE 38%	g 370
LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 25
WATER	g 25

PREPARATION

Emulsify milk and chocolate in order to prepare a ganache.
Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

DARK CHOCOLATE MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 50
WATER	g 50

PREPARATION

Emulsify liquid cream and chocolate in order to prepare a ganache.
Whip the liquid cream with water and LILLY NEUTRO, then add it to the ganache while stirring gently.

COATING AND DRESSING

INGREDIENTS

MIRROR CIOCCOLATO	Q.b.
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FINAL COMPOSITION

Pour 150g of light milk chocolate mousse in a silicone mould with a diameter of 18cm and a height of 3cm.

Put in a blast chiller until it hardens completely.

Pour 250g of dark chocolate mousse onto the light milk chocolate mousse layer.

Place the frozen namelaka layer and then the layer of bisquit, then level the dark chocolate mousse.

Put in a blast chiller until it hardens completely.

Once it is done, remove the cake from the mould and glaze with MIRROR CHOCOLATO, previously heated at 55°C.

Decorate with three discs of white chocolate, milk chocolate and dark chocolate, then drizzle with golden colour powder diluted into buongusto alcohol.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF