CHOCOLATE MOUSSE ON A CRISPY BASKET



Chef: Leonardo Pellacani

Menù Ingredients

180 g Preparato per Croccante - Brittle mix with almonds - P50

500 g Ècremosoalcioccolato - Creamy Chocolate Dessert - L71X

to taste Sablage nocciola - Hazelnut sablage - 7086

Ingredients

to taste orange zest

to taste chocolate decorations

Method

First of all, shake the tin slightly tin to emulsify the product. Cool it in the fridge at a temperature of 0 to 4 degrees for at least two hours. Once cooled, pour the contents into a food mixer and whisk for 3-4 minutes at the highest speed. Once whisked, cool in the fridge for at least 4 hours. Now prepare the baskets using our brittle mix. Pour the powder onto parchment paper and spread into as even a circle as possible. Cook in the oven at 180°C for 6-7 minutes. The brittle is now ready. Remove it from the parchment paper and shape it over a bowl. Let it cool for a few minutes, the turn it upright to form a basket. Pour Ècremoso into a pastry bag and fill the crispy basket. Decorate with some Hazelnut Sablage, orange zest and chocolate decorations. Our dessert is now ready to be served.

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