

CHOCOLATE MOUSSE WITH CHOPPED PISTACHIOS



Menù Ingredients

250 g Mousse al cioccolato - Chocolate Mousse - DH1X

Ingredients

to taste Pistachios

500 g Cold milk

to taste sugar crystals

Chef: Leonardo Pellacani

Method

For 10 persons

Add the chocolate mousse mix to the cold milk; mix slowly with the mixer whisk and then whip at top speed for 5-6 minutes. Use a piping bag with a ribbed tip to serve the mousse in a glass. Complete the presentation by adding the chopped pistachios and the sugar crystals.