

CIOCO-MOUSSE WITH CRUSCO PEPPER



Chef: Leonardo Pellacani

Method

FOR 1 SERVING

Place the pack of Ècremosoalcioccolato in the fridge for 3 hours, then pour the product into the food mixer and whip for 5 minutes at high speed.

Once fully whipped, place it in the fridge for 3-4 hours.

When ready to serve, remove from the fridge and place in a pastry bag with a star tip.

Fill the serving cup and garnish with Crusco Pepper.

Menù Ingredients

1.5 g Crusco Pepper only with "Pepper of Senise PGI" - 5860

90 g Ècremosoalcioccolato - Creamy Chocolate Dessert - L71X

n° 2 Matite di cioccolato fondente - Dark chocolate sticks - 7089

Ingredients