

## DESSERT TRIO WITH COULIS



Chef: Diego Ponzoni

### Menù Ingredients

120 g Ècremosoalcioccolato - Creamy Chocolate Dessert - L71X  
20 g Coulis di fichi - Fig Coulis - D50X  
25 g Coulis di fragole - Strawberry Coulis - D90X  
30 g Sablage nocciola - Hazelnut sablage - 7086  
40 g Preparato per Croccante - Brittle mix with almonds - P50  
50 g Base biscotto per cheesecake – Biscuit crumb cheesecake base - L51X  
60 g Coulis di mango - Mango Coulis - D40X  
70 g Preparato in polvere per crema cheesecake - Cheesecake cream powder mix - L40X

### Ingredients

to taste Fresh mint  
70 g Milk  
70 g Fresh cream  
31 g Butter  
20 g Fresh diced mango  
to taste Icing sugar  
60 g Cow milk's ricotta  
to taste Walnuts  
80 g Soft figs  
20 g Honeycomb  
to taste Fresh strawberries

## Method

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Serves 4

### **CHEESECAKE WITH MANGO COULIS AND HAZELNUT SABLAGE**

Prepare the biscuit base and the cheesecake cream following the quantities and method stated on the package. With the help of pastry cutters lined with parchment paper, prepare the single-portion cheesecakes and leave to stand in the fridge for at least 2 hours. Remove the cheesecakes from the pastry cutters and drizzle with hazelnut sablage. Spread the mango coulis evenly over the centre of each plate and place the cheesecakes on top. Finally, garnish with some diced mango, a few mint leaves and a sprinkle of icing sugar.

### **RICOTTA CREAM WITH FIG COULIS, HONEYCOMB AND WALNUTS**

Use a food mixer to whip the ricotta for about 2 minutes until it is frothy. Place it in a pastry bag. Cut the figs into 4, taking care not to go all the way with the knife, and open them as much as possible. Place the ricotta cream in the centre. Drizzle with some fig coulis, then add a small piece of honeycomb and some crumbled walnuts.

### **CHOCOLATE MOUSSE WITH STRAWBERRY COULIS AND ALMOND BRITTLE**

Whip Ècremosoalcioccolato cold in a food mixer at maximum speed for 3-4 min. Place in a pastry bag and leave in the fridge to stand for 5-6 hours. Make small discs of brittle by shaping the almond brittle mix with the help of a suitably sized pastry cutter. Place on a baking tray covered with parchment paper and remove the mould. Bake in a fan oven at 180-190°C for 3-4 minutes until golden brown. When ready, shape as desired and allow to cool. Once the mousse is ready, pour it over the brittle baskets and garnish with strawberry coulis, a few slices of fresh strawberry and icing sugar.