

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

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.