

FLYING SAUCER



Chef: Tommaso Ruggieri

Method

CHOCOLATE SALAMI BOWL WITH MANDARIN MOUSSE

Shape the chocolate salami into bowls using silicone moulds (do not fill them, but line them). Remove from the moulds and serve with the mandarin mousse, garnishing with the passion fruit coulis.

MANDARIN MOUSSE

Code DFOX Coulis di mandarino (Madarin coulis) 400 g

Fresh animal cream 100 g

Ultratex 3 Sosa 28 g

Mix all the ingredients using a hand blender or a conical blender. Pour the contents into the siphon following the instructions. These doses and 1 charger make 12-15 mousses

Menù Ingredients

200 g Coulis di Mandarino tardivo di Ciaculli - Mandarin Coulis - DFOX

80 g Chocolate Salami Powder Mix - PP1X

to taste Coulis di Passion Fruit - Passion Fruit coulis - DOOX

Ingredients

28 g Ultratex 3 Sosa

100 g Fresh cream