

MOUSSE TRIO



Chef: Giovanni Pace

Menù Ingredients

- q.b. Crispy onion - 1750
- q.b. Maionese vegana - Vegan mayonnaise - K60X
- q.b. Peperoncini a goccia gialli dolci - Yellow sweet drop peppers - W71
- q.b. Peperoncini a goccia rossi dolci - Red sweet drop peppers - W61
- q.b. Pesto di Aglio Orsino - Wild Garlic Pesto - X30X
- q.b. Pesto Rosso - Red Pesto - X80X
- q.b. Polpo intero già cotto - Whole cooked octopus - 1N9

Ingredients

- Mortadella
- Soft cheese
- Goat cheese

Method

Glass 1:

Mortadella and soft cheese mousse

Garnish: Crispy onions (code 1750)

Glass 2:

Wild garlic mayonnaise mousse with grilled octopus

Garnish: Sweet red drop peppers (code W61)

Glass 3:

Goat cheese mousse with red pesto

Garnish: Yellow sweet drop peppers (code W71)

To prepare the mortadella mousse: Blend the mortadella together with a soft cheese.

To prepare the wild garlic mayonnaise mousse with octopus: Blend the vegan mayonnaise together with the Wild Garlic Pesto.

Grill the octopus and arrange it in alternating layers with the mousses.

To prepare the red pesto and goat cheese mousse: blend the Red Pesto with goat cheese.

Spoon the mousses into small glasses and garnish with red and yellow sweet teardrop peppers and crispy onions.

Gluten Free Method
