

PEAR & CHOCOLATE SHOT GLASS DESSERT

SPOON DESSERT

DIFFICULTY LEVEL B B







CHOCOLATE MOUSSE

INGREDIENTS		PREPARATION
LILLY CIOCCOLATO FONDENTE	g 200	Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.
WATER - OR MILK	g 300	
LIQUID CREAM	g 1000	

PEAR MOUSSE

INGREDIENTS		PREPARATION
LILLY PERA	g 200	Whip all the ingredients in a planetary mixer with the whisk attachment, until soft peaks form.
WATER	g 300	
LIQUID CREAM	g 1000	

GLAZING

INGREDIENTS

MIRROR CIOCCOLATO - HEATED TO 40°C IN THE MICROWAVE

To Taste



FINAL COMPOSITION

Transfer the two mousses in two pastry bags fitted with a round tip.

Pipe the chocolate mousse to half-fill the shot glass.

Fill the shot glass up with the pear mousse, leaving a 0.5cm free space to the edge.

Refrigerate for 30 minutes at least, then glaze with MIRROR CIOCCOLATO.

