



## CHOCOLATE MOUSSE RECIPE:

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### INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.000
FRESH YEAST	g 20

### PREPARATION

Mix all the ingredients in a planetary mixer with whisk until a soft structure is obtained.

## STEP 2

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### INGREDIENTS

DOLCE FORNO	g 4500
UNSALTED BUTTER 82% FAT	g 2000
EGG YOLK	g 2300
CASTER SUGAR	g 800
SALT	g 90
DRIED FIGS	g 3000
WALNUTS	g 1000

### STEP 3

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#### INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

### STEP 4

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#### INGREDIENTS

CHOPPED WALNUTS	To Taste
PEARL SUGAR	To Taste
CONFECTIONER'S SUGAR	To Taste

#### AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.