



CHOCOLATE MOUSSE RECIPE:

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

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

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

STEP 4

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.