



## MANGO & CHEESE MOUSSE

### FRUIT FLAVOURED CHEESECAKE MOUSSE

DIFFICULTY LEVEL



#### RASPBERRY BISCUIT

##### INGREDIENTS

IRCA GENOISE

g 500

WATER

g 50

EGGS - AT ROOM TEMPERATURE

g 600

PASTA AROMATIZZANTE MANGO

g 90

##### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together for 10 minutes at medium speed.

Spread the whipped mixture into 1cm thick layer onto parchment paper sheets and bake for 8 minutes at 210°C (closed valve).

#### CHEESECAKE MOUSSE

##### INGREDIENTS

AMERICAN CHEESECAKE

g 1.000

WATER - AT 35°C

g 1.300

PASTA AROMATIZZANTE MANGO

g 140

LILLY NEUTRO

g 200

LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED

g 800

##### PREPARATION

Mix the first 4 ingredients in a planetary mixer with a whisk attachment, until a silky smooth creamy mixture form.

Combine to cream in 2-3 times, until you get an airy mousse.

#### FILLING

##### INGREDIENTS

FRUTTIDOR MANGO

To Taste

## COATING

---

### INGREDIENTS

MIRROR LAMPONE

To Taste

### FINAL COMPOSITION

Fill  $\frac{3}{4}$  of a silicone mould with the cheesecake mousse.

Make a hollow in it and pipe FRUTTIDOR MANGO in.

Cover with some more mousse and close with a layer of raspberry biscuit.

Put in a blast chiller until completely frozen.

Remove from mould and glaze with MIRROR LAMPONE.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER