



Mango and White Chocolate Mousse

120 g	white chocolate
60 g	mango puree
30 g	egg yolks
15 g	sugar
3 g	soaked gelatin leaves
150 g	whipped cream

Whipped the egg yolks and sugar. Add the mango puree with the soaked gelatine leaves. Mix together. Fold in the melted white chocolate and the whipped cream.

Decoration

Mango ball and gold leaf.

Recipes

Chocolate Cone / Chocolate Basket

180 g	milk
75 g	cake flour
45 g	sugar
160 g	almond powder
8 g	cocoa butter
20 g	cocoa powder
	pinch of sea salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone and basket shapes when baked and still warm.

