

Milk Chocolate Mousse Coconut & Passion Fruit





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Recipe calculated for 12 portions.

MILK CHOCOLATE MOUSSE (PLANT BASED)

260 g	AMATIKA MILK CHOCOLATE, MELTED	Heat up the oat cream together with the vanilla, take off the heat and emulsify together with the melted chocolate.
120 g	Oat cream	Mix together the water and potato whip with a hand blender and place in a food
1	Vanilla pod, scraped	mixer with a whisk attachment.
120ml	Water	Mix together the sugar and trehalosa.
15g	Potato whip, sosa	Start to whisk the potato whip, incorporating the sugar 3 times to form a stiff meringue.
30g	Sugar	When the chocolate is 35 degrees celsius, fold in the meringue.
30g	Trehalosa	Pipe into moulds and blast freeze.

MILK CHOCOLATE FLEXI GANACHE (PLANT BASED)

200 g	AMATIKA MILK CHOCOLATE	Line a 32x18 dish with cling film. In a pot, boil up the oat cream, glucose and water.
125g	Oat Cream	Add the agar agar and iota.
20g	Glucose	Cook while whisking for 2 minutes and pour over chocolate.
100g	Water	Using a hand blender, mix together until it is emulsified well.
0.75g	Agar Agar	Pour into the dish and place in the fridge to set.
2g	Iota	When set, flip ganache over onto a cutting board and cut into thin strips.

PASSION FRUIT GEL

250 g	Passion Fruit Puree	Using a hand blender mix all ingredients together in a smooth gel.
20g	Gelcrem cold (sosa)	Leave to swell for 10 minutes and mix again.
50g	Icing sugar	If needed, pass through chinois. Store in a piping bag in the fridge.

AMATIKA CREMEUX (PLANT BASED)

140 g	AMATIKA MILK CHOCOLATE	In a pot bring the oat milk, glucose and cornflour to 95 degrees to form a thick paste.
220g	Oat Milk	Pour over the chocolate and, using a hand blender, mix to a smooth emulsion.
20g	Glucose	Chill until set.
8g	Cornflour	

AMATIKA SPRAY

200 g	AMATIKA MILK CHOCOLATE	Mix both ingredients together and spray at a temperature of 40 degrees celsius.
200 g	Cocoa butter	

COCONUT SORBET

180ml	Water	In a pot bring everything to the boil.
100g	Sugar	Take off the heat and leave for 30 minutes covered to let the vanilla bean to infuse.
20g	Glucose	Bring to the heat again and strain through a chinois.
1	Vanilla	Place in a pacojet canister and freeze for 24 hours or 4 hours in a blast freezer.
368g	Coconut cream	When needed, run through the pacojet.
20g	Lime juice	

FINISHING

Demould the chocolate mousse and spray with the amatika spray to get the velvet effect.
Place the mousse in the middle of the plate and wrap the flexi ganache around the mould.
Pipe the chocolate cremeux and the passion fruit gel.
Add some roasted shredded coconut and diced mango.
Place your chocolate decoration and garnish with atsina cress and oxalis.
Finish with a quenelle of the coconut sorbet.

+ The Chef's Word +

What does this chocolate inspire you?

It actually inspires me to try new things and creating new vegan desserts which were to a certain degree were more limitless before when using milk chocolate to create plant based desserts.