VERRINE MEXICO

4 STEPS

Exclusive Recipe by Chef Gonzo Jimenez





This dessert is inspired by the prominent Latin

of Los Angeles. Creating a contrast of simple

flavors, utilizing local ingredients and

FROM THE CHEF

and Mexican culture that surrounds the city

traditional techniques." Gonzo Jimenez, Corporate Pastry Chef, República del Cacao

STEP 1

250 g whole milk

INGREDIENTS

Mexico 66% Dark

Chocolate Mousse

400 g egg whites

120 g sugar 50 g invert sugar

250 g heavy cream 36%

6 g gelatin powder 200b

30 g hydration water 560 g Republica del Cacao Mexico 66%

few hours.

METHOD

 Heat up the milk, cream and invert sugar then add the rehydrated gelatin.

Gradually pour over the partially melted

- chocolate mixing first with a rubber spatula followed by a proper emulsion with an immersion blender.
- Once the mixture has reached 107.6°F (42°C) start integrating and folding in intervals the egg whites previously whipped with the sugar. Mix until mousse is homogeneous.

Pipe into desired vessel and refrigerate for a

STEP 2

Fresh Mango Compote

INGREDIENTS

225 g Adamance 100% Mango Purée 60 g simple syrup

500 g fresh mango, cubed

METHOD

Gelcrem cold with an immersion blender for 3 minutes.

gel and the fresh fruit.

952 g heavy cream 36%

AN fresh flowers

AN chocolate garnishes

78 g sugar

as desired.

hours.

compote.

15 g Sosa Gelcrem Cold

 Refrigerate for 30 minutes and mix again until smooth. Fold in the cubed mange, integrating the

Mix mango purée, simple syrup and

Vanilla Chantilly **INGREDIENTS**

10 g Norohy Vanifusion Vanilla Paste

STEP 3

stand mixer. Whip until desired texture. Pipe

Place cold cream, sugar and Vanifusion in a

METHOD

Assembly & Finishing

INGREDIENTS

METHOD Pipe the chocolate mousse into verrines or

desired vessels. Let crystallize for a few

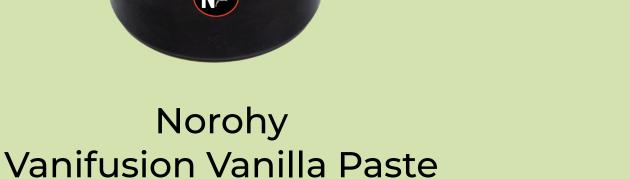
Place fresh mango compote on top.

Pipe Chantilly cream on top of mango

 Decorate with fresh flowers or any desired chocolate garnishes.

FEATURED PRODUCTS







adamance

Mangue

