

GLUTEN-FREE

VERRINE MEXICO

Exclusive Recipe by Chef Gonzo Jimenez

4 STEPS



FROM THE CHEF

“

This dessert is inspired by the prominent Latin and Mexican culture that surrounds the city of Los Angeles. Creating a contrast of simple flavors, utilizing local ingredients and traditional techniques.”

”

– *Gonzo Jimenez, Corporate Pastry Chef, República del Cacao*

STEP 1

Mexico 66% Dark Chocolate Mousse

INGREDIENTS

- 250 g whole milk
- 250 g heavy cream 36%
- 400 g egg whites
- 120 g sugar
- 50 g invert sugar
- 6 g gelatin powder 200b
- 30 g hydration water

560 g República del Cacao Mexico 66%

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 few hours.

STEP 2

Fresh Mango Compote

INGREDIENTS

225 g Adamance 100% Mango Purée

60 g simple syrup

15 g Sosa Gelcrem Cold

500 g fresh mango, cubed

METHOD

- Mix mango purée, simple syrup and Gelcrem cold with an immersion blender for 3 minutes.
- Refrigerate for 30 minutes and mix again until smooth.
- Fold in the cubed mango, integrating the gel and the fresh fruit.

STEP 3

Vanilla Chantilly

INGREDIENTS

952 g heavy cream 36%

78 g sugar

10 g Norohy Vanifusion Vanilla Paste

METHOD

- Place cold cream, sugar and Vanifusion in a stand mixer. Whip until desired texture. Pipe as desired.

STEP 4

Assembly & Finishing

INGREDIENTS

AN fresh flowers

AN chocolate garnishes

METHOD

- Pipe the chocolate mousse into verrines or desired vessels. Let crystallize for a few hours.
- Place fresh mango compote on top.
- Pipe Chantilly cream on top of mango compote.
- Decorate with fresh flowers or any desired chocolate garnishes.

FEATURED PRODUCTS



República del Cacao
Mexico 66%



Adamance
100% Mango Purée



Norohy
Vanifusion Vanilla Paste