



Triple chocolate mousse dessert

Mousses of white, milk and dark chocolate combined with strawberries cookies, meringues and nougat cubes are a perfect combination for a luxury dessert! This recipe is enough for 10 persons.

Boodschappenlijstje



Callebaut Chocolate Mousse -White-
800g

CB239003
€24.82



Callebaut Chocolate Mousse -Dark-
800g

CB253207
€32.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Callebaut Chocolate Mousse -Milk-
800g

CB239126
€29.85

Other materials:

- 250 ml whipping cream
- 750 ml milk
- Strawberries
- Crumbled cookies of choice
- Nougat cubes
- 60 ml water
- 140 gram fine white suger
- Big glass bowl

Preheat the oven to 110°C (convection 100°C). Put 60 ml water and 10 gram egg white powder in a bowl and stir it well. Set aside for 10 minutes. Beat the egg white mixture in a fat free bowl with a fat free whisk at high speed into a foamy consistency. While beating, slowly add the sugar and keep on beating until you have a shiny white meringue. Put this in a decorating bag with decorating tip 1M. Cover a baking tray with parchment paper. Pipe small dots of meringue on the tray. Let this dry in the preheated oven for 1½ / 2 hours.

Prepare all three tastes of Callebaut chocolate mousse with the milk as described on the packaging. Per 200 gram powder you use 250 ml milk. Put each mousse in a decorating bag and lay it in the fridge for 1 hour.

Crumble some meringues and put them in the bowl. Cut off the tip of the decorating bag with the milk chocolate mousse and pipe a layer in the bowl. Then add a layer of crumbled cookies. On top of the cookies, pipe a layer of white chocolate mousse. Wash the strawberries, dab them dry, remove the crowns and cut them in four. Lay this on the white chocolate mousse. Pipe on top of the strawberries dark chocolate mousse. Put the bowl in the fridge for at least 3 hours.

Beat 250 ml whipping cream stiff with 2 tablespoons FunCakes Icing Sugar and 2 tablespoons FunCakes mix for Enchanted Cream. Put this in a decorating bag with decorating tip 1M. Pipe small dots on top of the dessert. Decorate with strawberries, cookies and nougat cubes.