

White Chookie™



Filling:

Berry mousse with Dark Crispearls™ ref. nr. CED-CC-D1CRISP

Base:

Shortcrust pastry

Chocolate shell:

White chocolate ref. nr. W2



Berry mousse

INGREDIENTS

750 g milk
250 g cream
1 tsp. Vanilla syrup
150 g egg yolk
425 g sugar
90 g corn flour
18 g gelatin (dissolved)
750 g berry puree (BOIRON)
1000 g lightly whipped cream

METHOD

Boil up milk, cream and vanilla.
Whip the egg yolks with sugar and add corn flour.
Add the cooked mixture to the eggs and boil it up again.
Then add gelatin and berry puree.
Cool the mixture down to 30 degrees.
Add the lightly whipped cream to the chocolate and put the mousse in the refrigerator for min. 2 hours and then it now ready.