



Milk Chookie™



Filling:

Arriba chocolate mousse

Base:

Crunchy

Chocolate Shell:

Milk chocolate ref. nr. 823

Arriba chocolate mousse

INGREDIENTS

60 g pasteurized egg yolks
25 g sugar
130 g whole milk
150 g cream
4 g gelatin (dissolved)
400 g Callebaut Arriba chocolate
ref. nr. CHM-Q415AR
400 g lightly whipped cream

METHOD

Make a Creme Anglaise with the first 4 ingredients and add the dissolved gelatin. Pour the Creme Anglaise over the chocolate and let it stand for about 1 minute. Thereafter make the emulsion. Cool down to about 35 degrees. Add the lightly whipped cream to the chocolate and put the mousse in the refrigerator for min. 2 hours and then it is ready.

TIP!

If you add Dark Crispearls into the mousse it gives a more crunchy experience!