

WHITE CHOCOLATE MOUSSE WITH CHOCOLATE & COCONUT SOIL, RIBERRY, CHOCOLATE TUILLE



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- Sub Category Name
Food
Desserts
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Ingredients

WHITE CHOCOLATE MOUSSE WITH CHOCOLATE & COCONUT SOIL, RIBERRY, CHOCOLATE TUILLE

White Chocolate Mousse

- 95g white chocolate
- 225ml cream
- 2 whole eggs
- 1 gelatin sheet
- 40g sugar

Chocolate & Coconut Soil

- 80g flour



- 50g sugar
- 20g brown sugar
- 30g coconut flakes
- 55g melted butter
- 30g cocoa powder

Riberry

- 50g riberry
- 100g sugar syrup

Chocolate Tuile

- 110g melt butter
- 170g icing sugar
- 120g whipped egg white
- 150g flour
- 25g cocoa powder

Methods and Directions

WHITE CHOCOLATE MOUSSE WITH CHOCOLATE & COCONUT SOIL, RIBERRY, CHOCOLATE TUILLE

White Chocolate Mousse

- In a bowl, whisk egg and sugar until pale, gradually adding in melted chocolate.
- In a separate bowl, whisk cream till stiff peaks form. Fold into mousse.
- Add the gelatin as well, slowly.

Chocolate & Coconut Soil

- In a bowl, mix all ingredients together, rest it 10 minutes and then roll it 1cm thick on tray and bake at 180C for 8 minutes

Riberry

- Mix riberies and sugar syrup.

Chocolate Tuile

- In a bowl, whisk egg white till soft peak.
- Gradually add all other ingredients and mix well.
- Spread it evenly on baking paper with square shape mold.



- Bake it for 2 minutes first and take out the middle with a round cutter, then finish by baking another for 2 minutes in oven.

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