

Chocolate mousse, mango, ginger, sesame nougatine |

Recipe for 15 Tapas



Description

Dark chocolate mousse with ginger mango coulis.

Crunchy sesame tuile.

Note

Add the sesame tuile at the last moment to keep it crisp.

Ingredients

For the tiles

- 70 Gr Icing sugar
- 25 Gr Sesame seeds
- 20 Gr Flour
- 25 Ml Water
- 25 Gr Melted butter

Chocolate mousse

- 400 Ml Cream 35%
- 200 Gr Dark chocolate

Mango coulis

- 300 Gr Frozen mango
- 100 Ml Water
- 10 Gr Fresh ginger

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

Mango coulis

Place all ingredients in a saucepan and heat to boiling point. Cook for 2 minutes and blend. Transfer to the bottom of your verrines and leave to cool before adding the chocolate mousse.

For the tiles

Melt the butter, add the water, and put everything in the same bowl.

When cold, add all the rest of the ingredients.

With a flat spatula, spread the mix on a baking tray really thin. Cook it in the oven 400 F for 6 minutes.

Chocolate mousse

Melt the chocolate in a bain-marie. It's important that the chocolate is at a temperature of at least 54°C, otherwise your mousse will harden quickly.

Whip the cream mixture until it forms soft peaks, indicating that it has reached the desired level. Vigorously whisk in 1/4 of the chocolate whipped cream.

Gently fold in the rest, still using the whisk.

Fill a pastry bag and use to garnish your verrines.

Bon appétit!