



**WHITE COMPOUND
MOUSSE WITH RASPBERRY
SAUCE**

Raspberry Coulis

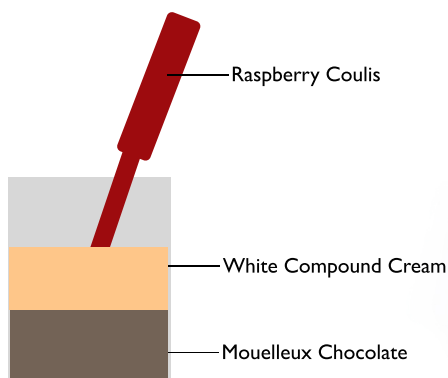
Sugar	66g
Raspberry Puree	400g

1. Boil Sugar and Raspberry Puree together. Wait for the mixture to cool down before putting in pipette.

White Compound Cream

Cream	500g
Pâtissier Gourmand White Compound	188g
Vanilla Bean	1 Stick

1. Boil Cream and Vanilla Bean together.
2. Pour mixture into a pot of Pâtissier Gourmand White Compound. Leave it overnight to cool down.
3. Whip the mixture and pipe in to desired dessert cups.



Mouelleux Chocolate

Pâtissier Artisan Dark 44% Chocolate Chips	31g
Almond Meal	250g
Icing Sugar	215g
Unsalted Butter	250g
Egg Yolk	30g
Eggs	150g
Cream	74g

1. Peddle Unsalted Butter, Almond Meal and Icing Sugar together.
2. Slowly add in Egg and Egg Yolk.
3. Warm Cream and pour into mixture, followed by add in Pâtissier Artisan Dark 44% Chocolate Chips.
4. Bake at 180°C for around 20 minutes.

