

DLA
naturals

Create Lasting Memories

TRIPLE CHOCOLATE MOUSSE CAKE



RECIPE

Alicia White chocolate Mousse:

145g Milk
8g Gelatine sheets
200g *Alicia White Chocolate Couverture*
20g Cocoa butter
275g Whipped Cream
1/2 pc Vanilla bean

Heat up the milk and add in the vanilla. Melt the *Alicia White Chocolate Couverture* together with the cocoa butter and stir. Add the gelatin to the hot milk and stir until fully incorporated. Add the hot milk to the soften white chocolate and blend for perfect emulsion. Gently fold in the whipped cream in the white chocolate mixture. Pour the mixture in a mould and freeze it.

Carmen Milk Chocolate Mousse:

4pcs Egg yolks
40g Sugar
240g Cream
250g *Carmen Milk Chocolate Couverture*
250g whipped cream

Heat up the cream and sugar in a pot. Add in the egg yolks and whisk. Add the hot cream mixture on top of *Carmen Milk Chocolate Couverture* and blend for perfect emulsion. Gently fold in the whipped cream in the milk chocolate mixture. Pipe the chocolate mousse on top of the white chocolate mousse and freeze it again.

Santo Tomas Dark Chocolate Mousse:

4pcs Egg yolks
40g Sugar
240g Cream
300g *Santo Tomas Dark Chocolate Couverture*

Heat up the cream and sugar in a pot. Add in the egg yolks and whisk. Add the hot cream mixture on top of *Santo Tomas Dark Chocolate Couverture* and blend for perfect emulsion. Gently fold in the whipped cream in the dark chocolate mixture. Pipe the chocolate mousse in a mold and place the white and milk mousses inside the mold. Cover the rest of the mould with the dark chocolate mousse and place in the freezer.

Chocofil Croquant Crunchy Disk:

Heat up 200g of *Chocofil Croquant* for a few seconds until soften. Place an even layer in a mould and refrigerate until it hardens. Place the disk on top of the chocolate mousse and place the mousse cake back in the fridge.

Covergeli Dark Chocolate Glaze:

Scoop 250g of *Covergeli Dark* and melt it to 45°C. Cover the cold mousse cake completely and top off with triple chocolate decorations.



FEATURED PRODUCTS



CARMEN 44% MILK COUVERTURE

FLUIDITY	COCOA	MILK	FAT	SUGAR
●●●●●	%	%	%	%
	44	24	40	32

Flavor Profile:

Velvety milk chocolate coming from from a delicate blend of bean origins, giving it a creamy and deep flavor profile

Format: Coins (2kg bags)

Bean origins: Ghana & Madagascar Blend



ALICIA 35% WHITE COUVERTURE

FLUIDITY	COCOA	MILK	FAT	SUGAR
●●●○○	%	%	%	%
	35	33	44	31

Flavor Profile:

Extremely silky, soft and creamy, Alicia is the perfect light weight white couverture with only a dash of sweetness that makes any associated flavors shine through effortlessly.

Format: Coins (2kg bags)

Bean origins: Ghana & Madagascar Blend



SANTO TOMAS 70% DARK COUVERTURE

FLUIDITY	COCOA	MILK	COCOA BUTTER	SUGAR
●●●○○	%	%	%	%
	70	0	40	30

Flavor Profile:

Filled with intense flavors, Santo Tomas is a result of deep master roasting methods, providing powerful and long lasting notes of dark chocolate with hints of bitterness.

Format: Coins (2kg bags)

Bean origins: Ghana, Ecuador & Madagascar Blend

FEATURED PRODUCTS



COVERGELI DARK CHOCOLATE

Covergeli dark is a total covering chocolate glaze. Ready to use and easy to apply, resulting in a smooth and very shiny finish.

Format: Pail



CHOCOFIL CROQUANT DARK

Chocofil Croquant is a crunchy dark chocolate ganache made to add interesting textures to any dessert

Format: Can & Pail