

CHOCOLATE MOUSSE WITH BLACK GARLIC, PISTACHIO CREAM AND COFFEE CRUMBLE



USED BRESC PRODUCTS



Bresc Black garlic puree
325g

INGREDIENTS

10 

- 1 kg chocolate mousse
- 15 g Bresc black garlic
- 200 g pistachio cream
- 400 g caramelised walnuts
- 200 g coffee crumble
- Edible flowers and/or cress (optional)

PREPARATION METHOD

Prepare a silky chocolate mousse and enrich it with 1 to 2% Bresc black garlic, adding a deep umami layer that beautifully complements the chocolate. Portion the mousse onto each plate with a spoon or quenelle. Add artistic swirls or dollops of pistachio cream around it. Sprinkle over crunchy coffee crumble and caramelised walnuts for extra texture and complexity. Finish the dish with edible flowers or fresh cress to add a vibrant touch.