

# Mousse Quark



Difficulty



Products

- Springel Chocolate
- Trebon Chocolate
- Nocciola Vela Bianca
- Apollo Coco



Tools

- Mixer
- Spatula
- Microwave

## SABLÉE TARTALET

	Ingredients	Cooking Method
500 g. 435 g. 168 g. 50 g. 800 g. c/s g. c/s g. 200 g.	<b>Azúcar Nevada</b> Butter Whole Egg Milk Flour W200 Vanilla Salt <b>Cacao powder 22/24</b>	Cream the butter with <b>Azúcar Nevada</b> . Little by little, add eggs and milk. Add flour whit <b>Cacao powder 22/24</b> , salt and vanilla. All ingredients at room temperature.

## QUARK MOUSSE

	Ingredients	Cooking Method
1000 g. 200 g. 200 g.	Whipped Cream 35-38% M.G. <b>Trebon Quark</b> Water	Mix <b>Trebon Quark</b> with water 50-55°C. Add the whipped cream.

## GELIFIED CHOCOLATE

	Ingredients	Cooking Method
60 g. 400 g. 100 g. 60 g. 20 g. 400 g.	Sugar Milk Whole Eggs Corn Starch Gelatine leaves <b>Wengué</b>	Boil milk and sugar. Pour over the mix of whole egg and corn starch. Add chocolate <b>Wengué</b> and the hydrated gelatine, remove and pour into the moulds and cool.

## GANACHE WHITE CHOCOLATE

	Ingredients	Cooking Method
500 g. 50 g. 566 g. 100 g.	Whipped cream 35% M.G. <b>Inverted sugar</b> <b>Miravet</b> Butter	Boil the cream with the sugar and add the chocolate <b>Miravet.</b> Incorporate the butter.

## GANACHE MILK CHOCOLATE

	Ingredients	Cooking Method
500 g. 50 g. 620 g. 100 g.	Whipped cream 35% M.G. <b>Inverted Sugar</b> <b>Mara</b> Butter	Boil the cream with the sugar and add the chocolate <b>Mara.</b> Incorporate the butter.

## Assembly and finishing

Mold Quark cheese mousse incorporating in the center the gelled chocolate. Once frozen, bathe with Springel Chocolate.

Fill the tarts with Ganache chocolate milk and Ganache white chocolate.

Mount the mousse on top of the tartlet.

