

WHITE LOVE



Difficulty



Products

- Miravet
- Trebon Neutro
- Nevada sugar



Tools

- Mixer
- Microowave
- Spatula
- Silicone mold

WHITE CHOCOLATE MOUSSE

	Ingredients	Cooking Method
200 g. 200 g. 1000 g. 300 g.	Trebon Neutro Water 45-50°C Whipped Cream Miravet	Mix Trebon Neutro with water. Add the mixture to the lightly whipped cream and mix. Add the melted white chocolate Miravet . Fill moulds and freeze.

BUTTER COOKIES

	Ingredients	Cooking Method
700 g. 400 g. 200 g. 120 g. q/s	Flour Butter Sugar Nevada Whole egg Vanilla	Beat the Sugar Nevada with the butter until it forms a cream. Add the egg at room temperature and the vanilla. Add the sifted flour and knead at a slow speed. Stretch the dough cold and cut. Oven 150°C Time 12'-15'.

WHITE CHOCOLATE PAINT

	Ingredients	Cooking Method
700 g. 300 g.	Miravet Cocoa butter	Melt the white chocolate Miravet and Cocoa Butter. Mix and store at the desired temperature.

Assembly and Finishing

Paint the previously frozen Mousse with the White Chocolate paint to create a velvet effect. Make a grid of **Miravet** white chocolate and decorate to taste.