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# Trattoria al Paradiso

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## Chocolate & Lemon Balm Mousse

### White Chocolate Chantilly Cream

- 1l milk
- 1l cream
- 500g white chocolate
- 10 egg yolks
- 190g sugar
- 80g corn flour
- 6g *AgarRA 400*
- 3g salt
- vanilla

### Method

- warm the milk, the vanilla and *AgarRA 400* in the microwave until it leaves a light film on the surface.
- while it warms, whisk the egg yolks with the flour, sugar and salt and, once the milk is warm, combine it to the milk continuing to cook it on the maximum setting for 2 minutes while keeping on mixing it with a whisk.
- once it's warm, melt the white chocolate in it and the mix forming a sort of custard.
- to this add 1l of semi-whipped cream at 35C to make it a chantilly cream.
- a lower quantity of *AgarRA 400* is used because white chocolate helps the gelling process already.

### Lemon Balm Texture

- 80g lemon balm
- 10g/l *Agaroles 50*
- 1 lemon, juiced
- lemon rind
- ice

### Method

- blend all the ingredients in a food processor to obtain a lemon balm aromatic water. This will be used to decorate the plate later.

### Dark Chocolate Savoiardi

- 200g egg yolks
- 300g egg whites
- 140g sugar
- 100g starch
- 100g flour
- 100g dark choc chips
- 7g baking powder
- salt

### Method

- whisk the egg yolks with half of the sugar, until fluffy.
- whisk the egg whites with the remainder of the sugar, until fluffy.
- gently fold the two egg mixtures together.
- sift the starch, flour and baking powder into the egg mixture and add the dark chocolate chips, that have been lightly dusted in flour to prevent them from sinking in the egg mixture.
- form thin, long biscuits with the batter and bake at 190C for 10 minutes.

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### Lemon Balm Gel

- 500g ice
- 80g lemon balm
- 1 lemon, juiced
- 12g *AgarRA 700*
- 8g *Agaroles 30*

### Method

- blend all of the ingredients together, bring to boil and rest.
- a high quantity of gelling agents is used because of the intrinsically high acidity of the lemon balm and the lemon.

### Plating

- put the chantilly cream in a piping bag and form a spiral on the plate.
- this will be completed with diced fresh strawberries, biscuits, the lemon balm texture (liquid or in jellified blocks) and some biscuit crumbs.
- garnish with cubes of lemon balm gel.



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