



Pomegranate and caramel mousse with crispy puffs



Categoria
Receitas de Natal



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Low




Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 50ml of Gallo First Crop
2019-2020

- 200ml of cream
- 1 small can of condensed milk
- 1 pack of puff pastry
- 25g of sugar
- 2 pomegranates
- 50g of dark chocolate
- To taste: fleur de sel

Method of preparation

1

Start by cutting the puff pastry into strips, sprinkling them with sugar and a drizzle of First Crop 2019-2020.

2

Bake them in the oven at 200°C until the pastry sticks have browned.

3

Whip the cream, add the condensed milk and reserve.

4

Remove the pomegranates peel, crush half and add to the previous mixture, then setting the mixture to cool.

5

Heat the sugar in a pan and let it caramelize slowly. When it becomes a caramel, shape the crunchies on a tracing paper sheet. Sprinkle with fleur de sel.

6

Shave the dark chocolate bar with a knife to create chips.

7

When cold, place the mousse in a bowl, add the remaining pomegranate, the dark chocolate chips and serve with the caramel crunchies.

Produtos utilizados



First Crop 2019-2020
Extra Virgin Premium Olive Oil



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