



# 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



Mais receitas em  
[www.galloportugal.com](http://www.galloportugal.com)

© 2024 Todos os direitos reservados à Gallo Worldwide