



## Brigadeiro Mousse Cups

### Short crust

<i>Tegral Patacrout*</i> (short crust mix)	1000 g
<i>Mimetic 32*</i> (lamination fat)	400 g
Whole eggs	100 g

Mix all ingredients to a homogenous dough. Laminate to 3 mm, cut discs and make the cups. Bake at 180°C for 12-14 min, damper open.

### Brigadeiro mousse

<i>Deli Brigadeiro*</i>	600 g
Cream	100 g
<i>Chantypak*</i> (vegetable cream)	100 g

Mix the *Deli Brigadeiro\** (at room temperature) together with the half-whipped cream and the half-whipped *Chantypak\** (vegetable cream).

### Composition & decoration

Make and bake the short crust cups. After cooling down, spray them with a fifty-fifty mix of *Belcolade Noir Selection\** (chocolate) and cocoa butter. Pipe a little *Topfil Strawberry\** (fruit filling) inside and fill with Brigadeiro mousse. Decorate with *Carat Coverlux\** (Compound chocolate) decorations and fresh strawberries.