

Choco-Mango Bites

PORTIONS	PREPARATION	BAKE
10	60 minutes	20 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
Vincent Rodier, Executif Chef

/ Ingredients



Mini chocolate
Quantity: 5

- 1 ripe mango
- 200g liquid cream 35%
- 50g mascarpone
- 5g mint syrup
- 10g dark chocolate

/ Preparation

Step 1

Thaw the chocolate croissants and cut them in half when they are half defrosted.

Step 2

Place the chocolate croissant halves on a baking sheet lined with parchment paper or in a round mold measuring 5/6 cm in diameter. Bake at 350°F (175°C) for 15 minutes. Let cool for 30 minutes at room temperature.

Step 3

Whip the cream, then add the mascarpone and mint syrup. Transfer to a plastic piping bag.

Step 4

Peel the mangoes and slice them thinly using a mandolin. Arrange them in a rosette pattern.

Step 5

Pipe the cream onto the chocolate croissants and add the mango rosette. Finish with a fresh mint leaf and grated dark chocolate on top of the cream.

