

Chocolate ganache topped with mango mousse



200 g good quality pure chocolate, more than 72% cocoa
200 ml liquid vegetable whipped cream

Bring the liquid whipped cream to a boil. Allow it to cool slightly.

Break the chocolate into small pieces and melt it au bain marie.

When the chocolate is melted, pour it little by little, over the cream, stirring continuously.

Mango mousse:

1 large mango
100 ml vegetable whipped cream

Peel the mango, cut into pieces and blend until smooth.

Mix it with the whipped cream.

Refrigerate for at least half an hour than pour over the ganache. Serve directly.