



## Consejo del chef

You can decorate with some mint leaves to add a fresh touch to the recipe. Enjoy this dessert with whomever you want to.

## Raciones para 3

100 gr Mascarpone cheese

180 gr White chocolate

150 gr Cooking cream (heavy)

1 Egg white

3 Orange peels

- 1 Cut oranges in half, scoop them out with a spoon and set them aside.
- 2 Melt the chocolate in a pan at Baine-Marie over low heat. When the chocolate has melted, combine it with the mascarpone and set aside to cool.
- 3 Whisk the heavy cream with a whisker until you almost have stiff peaks and place it in the refrigerator.
- 4 Whip the egg white until stiff peaks form.
- 5 In a large bowl, combine the chocolate and mascarpone and add the cream, little by little, with a spoon. Then, add the egg white and mix.
- 6 Place the mousse in a piping bag and fill the half oranges.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/media-naranja-con-mousse-de-mascarpone/>

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