



Go **Cookie!**

For the Chocolate cookie

340 g Chocolate Q'ki Zeelandia
40 g butter
20 g water

For the Pear jelly with lime

375 g Fruitful pear Zeelandia
37 g gelatin mass
5 g lime zest
17 g lime juice

For the White chocolate mousse with ginger

140 g Arabesque Blanc 29 Zeelandia
7 g fresh ginger
260 g cream 30% fat
20 g gelatin mass

For the Pear glaçage

200 g pear pulp
115 g Arabesque Blanc 29 Zeelandia
200 g glucose syrup
150 g Paletta Cold Zeelandia
3 g yellow food colour
110 g gelatin mass

For the Chocolate glaze

500 g Arabesque Lait 34 Zeelandia
160 g cocoa butter

For the Decoration

Q.B. Chocolate 58 Zeelandia
Q.B. Paletta Cold Zeelandia
Q.B. Food colour

For the Chocolate cookie

- Mix the Q'ki with butter on a low speed, slowly adding water.
- Stir until the mixture has a crumb-like consistency.
- Pipe out 20 g and bake at 180°C for 15 minutes.
- Blast freeze.

For the Pear jelly with lime

- Gelatin mass 1:5
- Mix the pear Fruitful with lime juice and combine with lime zest.
- Finally combine with the dissolved gelatin mass.
- Pipe the prepared jelly into the pre-prepared moulds.
- Blast freeze.

For the White chocolate mousse with ginger

- Gelatin mass 1:5.
- Whip 180 g of cream. Infusion of cream (80 g) with ginger.
- Add the melted chocolate and dissolved gelatin mass to the infusion.
- Cool the entire mixture to 35°C and combine with the cream whipped earlier.
- Pipe the mousse into the pre-prepared moulds.
- Dip the pre-prepared frozen pear jelly into the mousse.
- Blast freeze.

For the Pear glaçage

- Boil glucose syrup and pear pulp together, combine with the previously dissolved gelatin mass.
- Add the food colouring.
- Mix the prepared mass together with the chocolate and Paletta Cold using a hand blender.
- Pour the pre-frozen mousses with the ready glaçage at a temperature of 36-37°C.

For the Chocolate glaze

- Melt the cocoa butter and combine with the chocolate.
- Dip the bottom part of the mousses in the ready-made glaze at a temperature of around 45°C.
- Place glazed mousses on chocolate cookie.

For the Decoration

- Prepare chocolate decoration.

Go Cookie!