



## PANPEPATO MILLE-FEUILLE, WHITE CHOCOLATE AND EXTRA DARK CHOCOLATE MOUSSE

*A crunchy panpepato mille-feuille with sweet and silky white chocolate and extra dark chocolate mousse decorated with nuts and raspberries for an extra tasty dessert.*



### INGREDIENTS:

#### PANPEPATO

**160 gr** walnuts  
**160 gr** dried figs  
**160 gr** hazelnuts  
**160 gr** raisins  
**200 gr** flour  
**200 gr** honey  
**some** pepper  
**some** nutmeg

#### THE MOUSSES

**250 gr** Zaini white chocolate  
**250 gr** Zaini dark chocolate  
**500 gr** liquid cream  
**400 gr** whipped cream



Difficulty  
**HARD**



Preparation  
45 min



Portions  
6

**1**

FOR THE PANPEPATO Chop the nuts, hazelnuts and dried figs into large pieces and mix in a metal bowl. Add all the ingredients and mix until two blocks can be made. Bake in a preheated oven at 170° for about 25-30 minutes. After cooling, cut very thin rectangle sheets that will be used for the mille-feuille.

### TIP

The serving dish can be decorated with berries or white and dark chocolate shavings.

**2**

FOR THE MOUSSES Heat half the liquid cream and pour it into the white chocolate. Mix until the chocolate is melted. As soon as it has cooled, add half the whipped cream, mixing carefully from the bottom of the bowl up. Repeat with the extra dark chocolate. Let the two mousses chill in the fridge until they can be placed in a pastry bag.



- 3 Create the dessert by putting extra dark chocolate on the first layer of panpepato, place another layer on top and add the white chocolate mousse and so on. Decorate with squares of panpepato.