



CHOCOLATE MOUSSE MADE WITH EGG WHITES (BASIC RECIPE)

CHOCOLATE MOUSSE IDEAL TO FILL CREAMY DESSERTS.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

| | |
|--|-------|
| MINUETTO FONDENTE SANTO DOMINGO 75% | g 250 |
| SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 170 |
| WATER | g 20 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 50 |

DARK CHOCOLATE 68-70-72%

INGREDIENTS

| | |
|--|-------|
| SINFONIA CIOCCOLATO FONDENTE 68% | g 280 |
| MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY | |
| MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 160 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 50 |

DARK CHOCOLATE 56-58-64%

INGREDIENTS

| | |
|--|-------|
| SINFONIA CIOCCOLATO FONDENTE 56% | g 320 |
| RENO CONCERTO FONDENTE 58% - ALTERNATIVELY | |
| RENO CONCERTO FONDENTE 64% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 160 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 50 |

MILK CHOCOLATE 38%

INGREDIENTS

| | |
|--|-------|
| SINFONIA CIOCCOLATO LATTE 38% | g 350 |
| MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO | g 20 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 40 |

MILK CHOCOLATE 34% E LACTEE CARAMEL

INGREDIENTS

| | |
|--|-------|
| RENO CONCERTO LATTE 34% | g 370 |
| RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO | g 30 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 30 |

DARK GIANDUIA

INGREDIENTS

| | |
|----------------------------|-------|
| SINFONIA GIANDUIA FONDENTE | g 350 |
| LIQUID CREAM 35% FAT | g 170 |
| LILLY NEUTRO | g 20 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 40 |

MILK GIANDUIA

INGREDIENTS

| | |
|----------------------------------|-------|
| RENO CONCERTO GIANDUIA LATTE 27% | g 370 |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO | g 45 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 30 |

NOCCIOLATO BIANCO

INGREDIENTS

| | |
|----------------------------|-------|
| SINFONIA NOCCIOLATO BIANCO | g 370 |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO | g 50 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 30 |

WHITE CHOCOLATE

INGREDIENTS

| | |
|--|-------|
| RENO CONCERTO BIANCO 31,50% | g 380 |
| SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO | g 45 |
| PASTEURIZED YOLK | g 60 |
| EGG WHITES | g 200 |
| CASTER SUGAR | g 30 |

FINAL COMPOSITION

- Bring the cream to a boil, add LILLY NEUTRO and mix with whisk.
- Melt the chocolate at 35°C and add it to the cream, mix with hand blender.
- Add the pasteurized yolk and mix.
- Whip the pasteurized egg whites with the sugar.
- When the ganache has reached a temperature of about 35°C, incorporate gradually the egg whites mixing gently.
- Store it in a refrigerator.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER