



CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

CHOCOLATE MOUSSE IDEAL TO FILL CREAMY DESSERTS.

DIFFICULTY LEVEL



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INGREDIENTS

SINFONIA CARAMEL ORO	g 360
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