



CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

CHOCOLATE MOUSSE IDEAL TO FILL CREAMY DESSERTS.

DIFFICULTY LEVEL



CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

INGREDIENTS

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|----------------------|-------|
| 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