



CHOCOLATE MOUSSE WITH LILLY NEUTRO (BASIC RECIPE)

CHOCOLATE MOUSSE IDEAL FOR DESSERTS FILLINGS.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 200
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
WATER - 1	g 180
LIQUID CREAM 35% FAT - 2	g 250
LILLY NEUTRO	g 30
WATER - 2	g 30

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 200
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 1	g 50
WATER - 1	g 130
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 30
WATER - 2	g 30

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 200
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 1	g 50
WATER - 1	g 110
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 30
WATER - 2	g 30

MILK CHOCOLATE 38%

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	g 200
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 1	g 75
WATER - 1	g 65
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 35
WATER - 2	g 35

MILK CHOCOLATE 34% E LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%	g 200
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 1	g 65
WATER - 1	g 65
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 35
WATER - 2	g 35

DARK GIANDUIA

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 200
LIQUID CREAM 35% FAT - 1	g 40
WATER - 1	g 80
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 35
WATER - 2	g 35

MILK GIANDUIA

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 200
LIQUID CREAM 35% FAT - 1	g 40
WATER - 1	g 80
LIQUID CREAM 35% FAT - 2	g 240
LILLY NEUTRO	g 50
WATER - 2	g 50

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 200
LIQUID CREAM 35% FAT - 1	g 40
WATER - 1	g 60
LIQUID CREAM 35% FAT - 2	g 240
LILLY NEUTRO	g 50
WATER - 2	g 50

WHITE CHOCOLATE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%	g 200
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 1	g 40
WATER - 1	g 60
LIQUID CREAM 35% FAT - 2	g 240
LILLY NEUTRO	g 50
WATER - 2	g 50

FINAL COMPOSITION

- Melt the chocolate at 45 °C.
- Warm up the liquid (1) to about 20°C.
- Add the chocolate and mix with a hand blender to obtain a fluid ganache.
- Semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Gradually add the semi-whipped cream to the ganache (25-30°C) using a spatula.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER