



## CREAMY CHOCOLATE MOUSSE (BASIC RECIPES)

WHIPPED CREAM BASED ON CHOCOLATE CHARACTERIZED BY A THICK STRUCTURE

DIFFICULTY LEVEL



### DARK CHOCOLATE 75-76%

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#### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
MINUETTO FONDENTE SANTO DOMINGO 75%	g 150
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 20
WATER	g 20

### DARK CHOCOLATE 68-70-72%

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#### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
SINFONIA CIOCCOLATO FONDENTE 68%	g 170
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 20
WATER	g 20

## **DARK CHOCOLATE 56-58-64%**

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### **INGREDIENTS**

LIQUID CREAM 35% FAT - 1	g 150
SINFONIA CIOCCOLATO FONDENTE 56%	g 190
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 20
WATER	g 20

## **MILK CHOCOLATE 38%**

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### **INGREDIENTS**

LIQUID CREAM 35% FAT - 1	g 150
SINFONIA CIOCCOLATO LATTE 38%	g 210
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 40
WATER	g 40

## MILK CHOCOLATE 34% AND LACTEE CARAMEL

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### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
RENO CONCERTO LATTE 34%	g 230
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 40
WATER	g 40

## DARK GIANDUIA

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### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
SINFONIA GIANDUIA FONDENTE	g 230
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 50
WATER	g 50

## MILK GIANDUIA

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### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
RENO CONCERTO GIANDUIA LATTE 27%	g 250
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 40
WATER	g 40

### INGREDIENTS

LIQUID CREAM 35% FAT - 1	g 150
RENO CONCERTO BIANCO 31,50%	g 280
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
SINFONIA NOCCIOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT - 2	g 200
LILLY NEUTRO	g 50
WATER	g 50

### FINAL COMPOSITION

- Bring th cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.
- Store and consume at positive temperature (5°C).



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER