



## PÂTE À BOMBE CHOCOLATE CAMEL ORO MOUSSE

CHOCOLATE MOUSSE WITH A DELICATE AND ROUND TASTE IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL



### PÂTE À BOMBE CHOCOLATE CAMEL ORO MOUSSE

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#### INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - (1)	g 100
SINFONIA CAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 400
WATER - (2)	g 40
LILLY NEUTRO	g 80

#### FINAL COMPOSITION

#### PÂTE À BOMBE PREPARATION:

- Mix the yolk with sugar and warm up to 60°C.
- Put the mixture in a planetary mixer and mix at medium speed until it reaches a creamy structure (temperature of about 25°C).

#### GANACHE PREPARATION:

- Boil the water (1), add the chocolate and mix. When the ganache reaches a temperature of 40°C pour the pate a bombe and mix gently.

#### PÂTE À BOMBE MOUSSE PREPARATION:

- Whip the cream until you have a soft consistency (semi-whipped) for all dark chocolates, while it must be well whipped for all other chocolates.
- Mix with a whisk the water (2) and the LILLY NEUTRO (where needed) and add it to the cream and mix.
- Add the cream to the mixture of ganache pâte à bombe and mix.
- Pour in the silicon mold and freeze.

**IMPORTANT:** if you want something ready to use, you need to whip the cream a little bit more.



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

PASTRY CHEF, CHOCOLATIER AND BAKER