



CHOCOLATE MOUSSE MADE WITH EGG WHITES (basic recipe)

Chocolate mousse ideal to fill creamy desserts.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 250
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 170
WATER	g 20
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 50

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 280
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 160
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 50

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 320
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 160
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 50

MILK CHOCOLATE 38%

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%	g 350
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 160
LILLY NEUTRO	g 20
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 40

MILK CHOCOLATE 34% E LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%	g 370
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 160
LILLY NEUTRO	g 30
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 30

DARK GIANDUIA

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 350
LIQUID CREAM 35% FAT	g 170
LILLY NEUTRO	g 20
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 40

MILK GIANDUIA

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 370
LIQUID CREAM 35% FAT	g 160
LILLY NEUTRO	g 45
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 30

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 370
LIQUID CREAM 35% FAT	g 160
LILLY NEUTRO	g 50
PASTEURIZED YOLK	g 60
EGG WHITES	g 200
CASTER SUGAR	g 30

INGREDIENTS

RENO CONCERTO BIANCO 31,50%	g 380
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
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