

CREAMY CHOCOLATE MOUSSE (basic recipes)

Whipped cream based on chocolate caracterized by a thick structure

DIFFICULTY LEVEL

DARK CHOCOLATE 75-76%

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%

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%

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%

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

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

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

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

NOCCIOLATO BIANCO and WHITE CHOCOLATE

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