



# CHOCOLATE MOUSSE WITH LILLY NEUTRO (BASIC RECIPE)

👤 Intermediate level

**Chocolate mousse ideal for desserts fillings.**



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## 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.

**irca**  
GROUP

Extraordinary  
made simple.