

## CHOCOLATE MOUSSE WITH LILLY NEUTRO (basic recipe)

Chocolate mousse ideal for desserts fillings.

## **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 tp the ganache (25-30°C) using a spatula.