



PÂTE À BOMBE CHOCOLATE MOUSSE (BASIC RECIPE)

👤 Advanced level

Chocolate mousse with a delicate and round taste ideal for filling various desserts



RECIPE CREATED BY:

Marco De Grada
Pastry chef

DARK CHOCOLATE 76%

caster sugar	50g
egg yolks	100g
water - 1	130g
SINFONIA CIOCCOLATO FONDENTE 76%	210g
liquid cream 35% fat	400g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

caster sugar	50g
egg yolks	100g
water - 1	110g
SINFONIA CIOCCOLATO FONDENTE 68%	240g
liquid cream 35% fat	400g

Balanced formulation with Dark Chocolate 68%
See the preparation process below.

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GROUP

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DARK CHOCOLATE 56-58-64%

caster sugar	50g	Balanced formulation with Dark Chocolate 56-58-64% See the preparation process below.
egg yolks	100g	
water - 1	110g	
SINFONIA CIOCCOLATO FONDENTE 56%	270g	
Alternatively RENO CONCERTO FONDENTE 58% Alternatively RENO CONCERTO FONDENTE 64% liquid cream 35% fat	400g	

MILK CHOCOLATE 38%

caster sugar	50g	Balanced formulation with Milk Chocolate 38% See the preparation process below.
egg yolks	100g	
water - 1	110g	
SINFONIA CIOCCOLATO LATTE 38%	350g	
liquid cream 35% fat	400g	

MILK CHOCOLATE 34% AND LACTEE CARAMEL

caster sugar	50g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel See the preparation process below.
egg yolk	100g	
water - 1	100g	
RENO CONCERTO LATTE 34%	350g	
Alternatively RENO CONCERTO LACTEE CARAMEL liquid cream 35% fat	400g	
water - 2	30g	
<u>LILLY NEUTRO</u>	60g	

DARK GIANDUIA

caster sugar	50g	Balanced formulation with Dark Giandua Chocolate See the preparation process below.
egg yolks	100g	
water - 1	120g	
SINFONIA GIANDUIA FONDENTE	350g	
liquid cream 35% fat	400g	



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MILK GIANDUIA

caster sugar	50g	Balanced formulation with Milk Gianduia Chocolate See the preparation process below.
egg yolks	100g	
water - 1	85g	
<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	300g	
liquid cream 35% fat	400g	
water - 2	25g	
<u>LILLY NEUTRO</u>	50g	

NOCCIOLATO BIANCO

caster sugar	50g	Balanced formulation with nocciolato bianco See the preparation process below.
egg yolks	100g	
water - 1	90g	
SINFONIA NOCCIOLATO BIANCO	300g	
liquid cream 35% fat	400g	
water - 2	40g	
<u>LILLY NEUTRO</u>	80g	

WHITE CHOCOLATE

caster sugar	50g	Balanced formulation with White Chocolate See the preparation process below.
egg yolks	100g	
water - 1	90g	
RENO CONCERTO BIANCO 31,50%	300g	
Alternatively		
SINFONIA CIOCCOLATO BIANCO		
liquid cream 35% fat	400g	
water - 2	40g	
<u>LILLY NEUTRO</u>	80g	



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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.



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