



# PÂTE À BOMBE CHOCOLATE MOUSSE (BASIC RECIPE)

chef Basic level

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

## DARK CHOCOLATE 76%

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA CIOCCOLATO FONDENTE 76%  
liquid cream 35% fat

### PREPARATION

50g Balanced formulation with Dark Chocolate 76%  
100g See the preparation process below.  
130g  
210g  
400g

## DARK CHOCOLATE 68%

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA CIOCCOLATO FONDENTE 68%  
liquid cream 35% fat

### PREPARATION

50g Balanced formulation with Dark Chocolate 68%  
100g See the preparation process below.  
110g  
240g  
400g

## DARK CHOCOLATE 56-58-64%

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA CIOCCOLATO FONDENTE 56%  
RENO CONCERTO FONDENTE 58%  
RENO CONCERTO FONDENTE 64%  
liquid cream 35% fat

### PREPARATION

50g Balanced formulation with Dark Chocolate 56-58-64%  
100g See the preparation process below.  
110g  
270g  
400g

## MILK CHOCOLATE 38%

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA CIOCCOLATO LATTE 38%  
liquid cream 35% fat

### PREPARATION

50g Balanced formulation with Milk Chocolate 38%  
100g See the preparation process below.  
110g  
350g  
400g

## MILK CHOCOLATE 34% and LACTEE CARAMEL

---

### INGREDIENTS

caster sugar  
egg yolk  
water  
RENO CONCERTO LATTE 34%  
RENO CONCERTO LACTEE CARAMEL  
liquid cream 35% fat  
water  
LILLY NEUTRO

### PREPARATION

50g Balanced formulation with Milk Chocolate 34% and Lactee Caramel  
100g See the preparation process below.  
100g  
350g  
400g  
30g  
60g

## DARK GIANDUIA

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA GIANDUIA FONDENTE  
liquid cream 35% fat

### PREPARATION

50g Balanced formulation with Dark Gianduia Chocolate  
100g See the preparation process below.  
120g  
350g  
400g

## MILK GIANDUIA

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
RENO CONCERTO GIANDUIA LATTE 27%  
liquid cream 35% fat  
water  
LILLY NEUTRO

### PREPARATION

50g Balanced formulation with Milk Gianduia Chocolate  
100g See the preparation process below.  
85g  
300g  
400g  
25g  
50g

## NOCCIOOLATO BIANCO

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
SINFONIA NOCCIOOLATO BIANCO  
liquid cream 35% fat  
water  
LILLY NEUTRO

### PREPARATION

50g Balanced formulation with nocciolato bianco  
100g See the preparation process below.  
90g  
300g  
400g  
40g  
80g

## WHITE CHOCOLATE

---

### INGREDIENTS

caster sugar  
egg yolks  
water  
RENO CONCERTO BIANCO 31,50%  
SINFONIA CIOCCOLATO BIANCO  
liquid cream 35% fat  
water  
LILLY NEUTRO

### PREPARATION

50g Balanced formulation with White Chocolate  
100g See the preparation process below.  
90g  
300g  
400g  
40g  
80g

## 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 pâte à 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.