



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

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.



Extraordinary
made simple.