



# PÂTE À BOMBE CHOCOLATE MOUSSE (BASIC RECIPE)

👤 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

## NOCCIOLATO BIANCO

---

### INGREDIENTS

caster sugar

egg yolks

water

SINFONIA NOCCIOLATO 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 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.