



# CREAMY VEGAN MOUSSE (BASIC RECIPES)

👤 Basic level

## VEGAN DF

### INGREDIENTS

100% vegetable cream - 1  
SINFONIA VEGAN M\*LK DF  
100% vegetable cream - 2

### PREPARATION

190g Balanced formulation with Vegan df chocolate.  
220g See the preparation process below.  
200g

## FINAL COMPOSITION

- Bring cream (1) to a boil and pour it over the chocolate; emulsify until you obtain a glossy ganache.
- Add it to the liquid cream (2), then emulsify.
- Place in the refrigerator at 4°C overnight.
- Whip in a stand mixer at medium speed until a light, airy texture is achieved.
- Store and consume at a positive temperature (5°C).



RECIPE CREATED BY:

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