



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).