

CREAMY VEGAN MOUSSE (BASIC RECIPES)

Basic level



RECIPE CREATED BY:

Marco De Grada

Pastry chef

VEGAN DF

100% vegetable cream - (1)	190g	Balanced formulation with Vegan df chocolate.
SINFONIA VEGAN M*LK DF	220g	See the preparation process below.
100% vegetable cream - (2)	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).