



# CREAMY VEGAN MOUSSE (BASIC RECIPES)

👤 Basic level



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## VEGAN DF

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

190g  
220g  
200g

Balanced formulation with Vegan df chocolate.  
See the preparation process below.

## 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).

**irca**  
GROUP

Extraordinary  
made simple.