

CHOCOLATE MOUSSE MADE WITH EGG WHITES (BASIC RECIPE)

Chocolate mousse ideal to fill creamy desserts.

Final composition

- -Bring the cream to a boil, add LILLY NEUTRO and mix with whisk.
- -Melt the chocolate at 35°C and add it to the cream, mix with hand blender.
- -Add the pasteurized yolk and mix.
- -Whip the pasteurized egg whites with the sugar.
- -When the ganache has reached a temperature of about 35°C, incorporate gradually the egg whites mixing gently.
- -Store it in a refrigerator.