



CHOCOLATE MOUSSE MADE WITH EGG WHITES (BASIC RECIPE)

🏠 Advanced level

Chocolate mousse ideal to fill creamy desserts.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

liquid cream 35% fat
water
pasteurized yolk
egg whites
caster sugar

250g
170g
20g
60g
200g
50g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE
68%

liquid cream 35% fat
pasteurized yolk
egg whites
caster sugar

280g
160g
60g
200g
50g

Balanced formulation with Dark Chocolate 68%
See the preparation process below.

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DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE
56%

320g

Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below.

Alternatively

RENO CONCERTO FONDENTE 58%

Alternatively

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

160g

pasteurized yolk

60g

egg whites

200g

caster sugar

50g

MILK CHOCOLATE 38%

SINFONIA CIOCCOLATO LATTE 38%

350g

Balanced formulation with Milk Chocolate 38%
See the preparation process below.

liquid cream 35% fat

160g

LILLY NEUTRO

20g

pasteurized yolk

60g

egg whites

200g

caster sugar

40g

MILK CHOCOLATE 34% E LACTEE CARAMEL

RENO CONCERTO LATTE 34%

370g

Balanced formulation with Milk Chocolate 34% and
Lactee Caramel
See the preparation process below.

Alternatively

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

160g

LILLY NEUTRO

30g

pasteurized yolk

60g

egg whites

200g

caster sugar

30g

DARK GIANDUIA

SINFONIA GIANDUIA FONDENTE

350g

Balanced formulation with Dark Giandua Chocolate
See the preparation process below.

liquid cream 35% fat

170g

LILLY NEUTRO

20g

pasteurized yolk

60g

egg whites

200g

caster sugar

40g



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MILK GIANDUIA

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat	370g
<u>LILLY NEUTRO</u>	160g
pasteurized yolk	45g
egg whites	60g
caster sugar	200g
	30g

Balanced formulation with Milk Gianduia Chocolate
See the preparation process below.

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat	370g
<u>LILLY NEUTRO</u>	160g
pasteurized yolk	50g
egg whites	60g
caster sugar	200g
	30g

Balanced formulation with Nocciolato bianco
See the preparation process below.

WHITE CHOCOLATE

RENO CONCERTO BIANCO 31,50%

Alternatively	380g
SINFONIA CIOCCOLATO BIANCO	
liquid cream 35% fat	160g
<u>LILLY NEUTRO</u>	45g
pasteurized yolk	60g
egg whites	200g
caster sugar	30g

Balanced formulation with White Chocolate
See the preparation process below.

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.



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