



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

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.



**Extraordinary
made simple.**