



# CHOCOLATE MOUSSE MADE WITH EGG WHITES (BASIC RECIPE)

 Basic level

Chocolate mousse ideal to fill creamy desserts.

## DARK CHOCOLATE 76%

### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

liquid cream 35% fat

water

pasteurized yolk

egg whites

caster sugar

### PREPARATION

250g Balanced formulation with Dark Chocolate 76%

170g See the preparation process below.

20g

60g

200g

50g

## DARK CHOCOLATE 68%

### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

liquid cream 35% fat

pasteurized yolk

egg whites

caster sugar

### PREPARATION

280g Balanced formulation with Dark Chocolate 68%

160g See the preparation process below.

60g

200g

50g

## DARK CHOCOLATE 56-58-64%

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### INGREDIENTS

#### SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

pasteurized yolk

egg whites

caster sugar

### PREPARATION

320g Balanced formulation with Dark Chocolate 56-58-64%

See the preparation process below.

160g

60g

200g

50g

## MILK CHOCOLATE 38%

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### INGREDIENTS

#### SINFONIA CIOCCOLATO LATTE 38%

liquid cream 35% fat

LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

350g Balanced formulation with Milk Chocolate 38%

160g See the preparation process below.

20g

60g

200g

40g

## MILK CHOCOLATE 34% AND LACTEE CARAMEL

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### INGREDIENTS

#### RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

370g Balanced formulation with Milk Chocolate 34% and Lactee Caramel

See the preparation process below.

160g

30g

60g

200g

30g

## DARK GIANDUIA

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### INGREDIENTS

#### SINFONIA GIANDUIA FONDENTE

liquid cream 35% fat

#### LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

350g Balanced formulation with Dark Gianduia Chocolate

170g See the preparation process below.

20g

60g

200g

40g

## MILK GIANDUIA

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### INGREDIENTS

#### RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

#### LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

370g Balanced formulation with Milk Gianduia Chocolate

160g See the preparation process below.

45g

60g

200g

30g

## NOCCIOLATO BIANCO

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### INGREDIENTS

#### SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat

#### LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

370g Balanced formulation with Nocciolato bianco

160g See the preparation process below.

50g

60g

200g

30g

## WHITE CHOCOLATE

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### INGREDIENTS

RENO CONCERTO BIANCO 31,50%

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

### PREPARATION

380g    Balanced formulation with White Chocolate

See the preparation process below.

160g

45g

60g

200g

30g

### Final composition

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- 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.