



CHOCOLATE MOUSSE MADE WITH EGG WHITES (BASIC RECIPE)

chef 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%

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%

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

liquid cream 35% fat

LILY 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

INGREDIENTS

RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

LILY 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

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

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

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

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

- 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.