



CARAMEL ORO CHOCOLATE MOUSSE WITH LILLY NEUTRO

 Basic level

Chocolate mousse ideal for desserts fillings.

CREATING THE MOUSSE

INGREDIENTS

SINFONIA CARAMEL ORO

liquid cream 35% fat

water

liquid cream 35% fat

LILLY NEUTRO

water

PREPARATION

200g -Melt the chocolate at 45°C.

40g -Warm the liquids (1) to about 20°C.

60g -Add the chocolate and mix well with a whisk or an immersion blender to create a smooth ganache.

240g -Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).

50g -Add the cream to the ganache (which should be at 25–30°C) in two additions and mix gently with a whisk or rubber spatula, depending on the texture you want to achieve.

50g

Note: You may add salt to the recipe (about 0.2%) to enhance the caramel flavor.