



# CREAMY CHOCOLATE MOUSSE (BASIC RECIPES)

👤 Intermediate level

**Whipped cream based on chocolate characterized by a thick structure**



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## DARK CHOCOLATE 76%

liquid cream 35% fat - 1  
SINFONIA CIOCCOLATO FONDENTE  
76%

150g

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

liquid cream 35% fat - 2

150g

LILLY NEUTRO

200g

water

20g

20g

## DARK CHOCOLATE 68%

liquid cream 35% fat - 1  
SINFONIA CIOCCOLATO FONDENTE  
68%

150g

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

liquid cream 35% fat - 2

170g

LILLY NEUTRO

200g

water

20g

20g



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## DARK CHOCOLATE 56-58-64%

liquid cream 35% fat - 1	150g	Balanced formulation with Dark Chocolate 56-58-64% See the preparation process below.
SINFONIA CIOCCOLATO FONDENTE 56%	190g	
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	20g	
water	20g	

## MILK CHOCOLATE 38%

liquid cream 35% fat - 1	150g	Balanced formulation with Milk Chocolate 38% See the preparation process below.
SINFONIA CIOCCOLATO LATTE 38%	210g	
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	40g	
water	40g	

## MILK CHOCOLATE 34% AND LACTEE CARAMEL

liquid cream 35% fat - 1	150g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel See the preparation process below.
RENO CONCERTO LATTE 34%	230g	
Alternatively		
RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	40g	
water	40g	

## DARK GIANDUIA

liquid cream 35% fat - 1	150g	Balanced formulation with Dark Gianduia. See the preparation process below.
SINFONIA GIANDUIA FONDENTE	230g	
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	50g	
water	50g	



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## MILK GIANDUIA

liquid cream 35% fat - 1	150g	Balanced formulation with Milk Gianduia Chocolate. See the preparation process below.
<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	250g	
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	40g	
water	40g	

## NOCCIOLATO BIANCO AND WHITE CHOCOLATE

liquid cream 35% fat - 1	150g	Balanced formulation with White Chocolate and Nocciolato Bianco. See the preparation process below.
RENO CONCERTO BIANCO 31,50%	280g	
Alternatively SINFONIA CIOCCOLATO BIANCO		
Alternatively SINFONIA NOCCIOLATO BIANCO		
liquid cream 35% fat - 2	200g	
<u>LILLY NEUTRO</u>	50g	
water	50g	

## FINAL COMPOSITION

- Bring th cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.
- Store and consume at positive temperature (5°C).



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