



# CREAMY CHOCOLATE MOUSSE (BASIC RECIPES)

🏠 Basic level

Whipped cream based on chocolate characterized by a thick structure

## DARK CHOCOLATE 76%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO FONDENTE 76%  
liquid cream 35% fat  
[LILLY NEUTRO](#)  
water

### PREPARATION

150g Balanced formulation with Dark Chocolate 76%  
150g See the preparation process below.  
200g  
20g  
20g

## DARK CHOCOLATE 68%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO FONDENTE 68%  
liquid cream 35% fat  
[LILLY NEUTRO](#)  
water

### PREPARATION

150g Balanced formulation with Dark Chocolate 68%  
170g See the preparation process below.  
200g  
20g  
20g

## DARK CHOCOLATE 56-58-64%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO FONDENTE 56%  
RENO CONCERTO FONDENTE 58%  
RENO CONCERTO FONDENTE 64%  
liquid cream 35% fat  
LILLY NEUTRO  
water

### PREPARATION

150g Balanced formulation with Dark Chocolate 56-58-64%  
190g See the preparation process below.  
  
200g  
20g  
20g

## MILK CHOCOLATE 38%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO LATTE 38%  
liquid cream 35% fat  
LILLY NEUTRO  
water

### PREPARATION

150g Balanced formulation with Milk Chocolate 38%  
210g See the preparation process below.  
200g  
40g  
40g

## MILK CHOCOLATE 34% and LACTEE CARMEL

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### INGREDIENTS

liquid cream 35% fat  
RENO CONCERTO LATTE 34%  
RENO CONCERTO LACTEE CARMEL  
liquid cream 35% fat  
LILLY NEUTRO  
water

### PREPARATION

150g Balanced formulation with Milk Chocolate 34% and Lactee Carmel  
230g See the preparation process below.  
  
200g  
40g  
40g

## DARK GIANDUIA

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA GIANDUIA FONDENTE  
liquid cream 35% fat  
LILLY NEUTRO  
water

### PREPARATION

150g Balanced formulation with Dark Gianduia.  
230g See the preparation process below.  
200g  
50g  
50g

## MILK GIANDUIA

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### INGREDIENTS

liquid cream 35% fat

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

LILLY NEUTRO

water

### PREPARATION

150g Balanced formulation with Milk Gianduia Chocolate.

250g See the preparation process below.

200g

40g

40g

## NOCCIOLATO BIANCO and WHITE CHOCOLATE

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### INGREDIENTS

liquid cream 35% fat

RENO CONCERTO BIANCO 31,50%

SINFONIA CIOCCOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat

LILLY NEUTRO

water

### PREPARATION

150g Balanced formulation with White Chocolate and Nocciolato Bianco.

280g See the preparation process below.

200g

50g

50g

## Final composition

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- 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).



**RECIPE CREATED BY:**

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**PASTRY CHEF**