



# PÂTE À BOMBE CHOCOLATE CARAMEL ORO MOUSSE

👩 Basic level

Chocolate mousse with a delicate and round taste ideal for filling various desserts.

## PÂTE À BOMBE CHOCOLATE CARAMEL ORO MOUSSE

### INGREDIENTS

caster sugar

egg yolks

water

SINFONIA CARAMEL ORO

liquid cream 35% fat

water

LILLY NEUTRO

### PREPARATION

50g Balanced formulation with Chocolate Caramel Oro.

100g See the preparation process below.

100g

300g

400g

40g

80g

## Final composition

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### **PÂTE À BOMBE PREPARATION:**

- Mix the yolk with sugar and warm up to 60°C.
- Put the mixture in a planetary mixer and mix at medium speed until it reaches a creamy structure (temperature of about 25°C).

### **GANACHE PREPARATION:**

- Boil the water (1), add the chocolate and mix. When the ganache reaches a temperature of 40°C pour the pate a bombe and mix gently.

### **PÂTE À BOMBE MOUSSE PREPARATION:**

- Whip the cream until you have a soft consistency (semi-whipped) for all dark chocolates, while it must be well whipped for all other chocolates
- Mix with a whisk the water (2) and the LILLY NEUTRO (where needed) and add it to the cream and mix.
- Add the cream to the mixture of ganache pâte à bombe and mix.
- Pour in the silicon mold and freeze.

**IMPORTANT:** if you want something ready to use, you need to whip the cream a little bit more.