



PÂTE À BOMBE CHOCOLATE CAMEL ORO MOUSSE

👤 Advanced level

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



RECIPE CREATED BY:

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Pastry chef

PÂTE À BOMBE CHOCOLATE CAMEL ORO MOUSSE

caster sugar	50g
egg yolks	100g
water - (1)	100g
SINFONIA CAMEL ORO	300g
liquid cream 35% fat	400g
water - (2)	40g
<u>LILLY NEUTRO</u>	80g

Balanced formulation with Chocolate Caramel Oro.
See the preparation process below.

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FINAL COMPOSITION

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.



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