



# CREAMY CHOCOLATE MOUSSE WITH CAMEL ORO

👤 Basic level

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

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### INGREDIENTS

liquid cream 35% fat

SINFONIA CAMEL ORO

liquid cream 35% fat

LILLY NEUTRO

water

### PREPARATION

- 150g -Bring the cream (1) to a boil and pour it over chocolate. Emulsify in order to
- 280g obtain a shiny ganache.
- 200g -Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add
- 50g the mixture to the ganache and mix.
- 50g -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).