



# CREAMY CHOCOLATE MOUSSE WITH CARMEL ORO

👤 Basic level

Whipped cream based on chocolate characterized by a thick structure.

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CARMEL 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).



RECIPE CREATED BY:

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