

CREAMY CHOCOLATE MOUSSE WITH CARAMEL ORO

Whipped cream based on chocolate caracterized by a thick structure.

Final composition

- -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).