



# CREAMY CHOCOLATE MOUSSE WITH CARMEL ORO

👤 Intermediate level

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



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## CREAMY CHOCOLATE MOUSSE WITH CARMEL ORO

liquid cream 35% fat - (1)  
SINFONIA CARMEL ORO  
liquid cream 35% fat - (2)  
LILLY NEUTRO  
water

150g  
280g  
200g  
50g  
50g

- Bring the 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).

**irca**  
GROUP

Extraordinary  
made simple.