



CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

👤 Basic level

Chocolate mousse ideal to fill creamy desserts.

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INGREDIENTS

SINFONIA CARAMEL ORO

liquid cream 35% fat

LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

PREPARATION

- 360g -Bring the cream to a boil, add LILLY NEUTRO and mix with whisk.
- 160g -Melt the chocolate at 35°C and add it to the cream, mix with hand blender.
- 45g -Add the pasteurized yolk and mix.
- 60g -Whip the pasteurized egg whites with the sugar.
- 200g -When the ganache has reached a temperature of about 35°C, incorporate gradually the egg whites mixing gently.
- 30g -Store it in a refrigerator.