



# CARMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

👤 Advanced level

**Chocolate mousse ideal to fill creamy desserts.**



**RECIPE CREATED BY:**

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Pastry chef

## CARMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

SINFONIA CARMEL ORO

liquid cream 35% fat

LILLY NEUTRO

pasteurized yolk

egg whites

caster sugar

360g

160g

45g

60g

200g

30g

-Bring the cream to a boil, add LILLY NEUTRO and mix with whisk.

-Melt the chocolate at 35°C and add it to the cream, mix with hand blender.

-Add the pasteurized yolk and mix.

-Whip the pasteurized egg whites with the sugar.

-When the ganache has reached a temperature of about 35°C, incorporate gradually the egg whites mixing gently.

-Store it in a refrigerator.

**irca**  
GROUP

Extraordinary  
made simple.