

- Mousse chocolate lactee caramel
- Mousse dark hazelnut chocolate
- Mousse white hazelnut chocolate
- Mousse caramel oro chocolate
- Mousse milk hazelnut chocolate
- Mousse pistachio chocolate



Extraordinary
made simple.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 76%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 76%

Sinfonia dark chocolate 76%

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

180g

250g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 68%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 68%

Sinfonia dark chocolate 68%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

50g

130g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 64%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 64%

Reno concerto dark chocolate 64%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

50g

110g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 58%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 58%

Reno concerto dark chocolate 58%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

50g

110g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 56%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 56%

Sinfonia dark chocolate 56%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

50g

110g

200g

30g

30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK CHOCOLATE 54,5%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK 54,5%

Reno X dark chocolate 54,5%
Cream 35% m.g. - 1
Acqua - 1
Cream 35% m.g. - 2
[Lilly neutro](#)
Water - 2

200g
50g
110g
200g
30g
30g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE MILK CHOCOLATE 38%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE MILK 38%

Sinfonia milk chocolate 38%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

75g

65g

200g

35g

35g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE MILK CHOCOLATE 34%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE MILK 34%

Reno Concerto milk chocolate 34%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

65g

65g

200g

35g

35g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE MILK CHOCOLATE 33,6%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE MILK 33,6%

Reno X milk chocolate 33,6%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

65g

65g

200g

35g

35g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE WHITE CHOCOLATE 33%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE WHITE 33%

Sinfonia white chocolate 33%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE WHITE CHOCOLATE

31,50%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE WHITE 31,50%

Reno Concerto white chocolate 31,50%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE WHITE CHOCOLATE 28%

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE WHITE 28%

Reno X white chocolate 28%

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE CHOCOLATE LACTEE

CARAMEL

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE LACTEE CARAMEL

Reno Concerto chocolate lactee caramel

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

65g

65g

200g

35g

35g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE CARAMEL ORO

CHOCOLATE

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE CARAMEL ORO CHOCOLATE

Aurea caramel oro chocolate

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

Lilly neutro

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE DARK HAZELNUT

CHOCOLATE

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE DARK HAZELNUT CHOCOLATE

Sinfonia dark hazelnut chocolate

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

Lilly neutro

Water - 2

200g

40g

80g

200g

35g

35g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE MILK HAZELNUT

CHOCOLATE

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE MILK HAZELNUT CHOCOLATE

Reno concerto milk hazelnut chocolate

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

Lilly neutro

Water - 2

200g

40g

80g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE WHITE HAZELNUT

CHOCOLATE

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE WHITE HAZELNUT CHOCOLATE

Sinfonia white hazelnut chocolate

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

[Lilly neutro](#)

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.

Variant **MOUSSE with chocolate and lilly neutro (base recipes)**

MOUSSE PISTACHIO CHOCOLATE

👤 Advanced level

Chocolate mousse ideal for filling a variety of desserts, with storage and serving at +5°C.

MOUSSE PISTACHIO CHOCOLATE

Aurea pistachio chocolate - Domori

Cream 35% m.g. - 1

Water - 1

Cream 35% m.g. - 2

Lilly neutro

Water - 2

200g

40g

60g

240g

50g

50g

- Melt the chocolate at 45°C.
- Warm the liquids (1) to 20°C.
- Add the chocolate and mix well using a whisk or immersion blender to create a smooth, fluid ganache.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula depending on the desired consistency.