



CREAMY CHOCOLATE MOUSSE WITH CARAMEL ORO

WHIPPED CREAM BASED ON CHOCOLATE CHARACTERIZED BY A THICK STRUCTURE.

DIFFICULTY LEVEL



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INGREDIENTS

LIQUID CREAM 35% FAT - (1)	g 150
SINFONIA CIOCCOLATO CARAMEL ORO	g 280
LIQUID CREAM 35% FAT - (2)	g 200
LILLY NEUTRO	g 50
WATER	g 50

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).



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER