



## CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

CHOCOLATE MOUSSE IDEAL TO FILL CREAMY DESSERTS.

DIFFICULTY LEVEL



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#### INGREDIENTS

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| SINFONIA CARAMEL ORO | g 360 |
| LIQUID CREAM 35% FAT | g 160 |
| LILLY NEUTRO         | g 45  |
| PASTEURIZED YOLK     | g 60  |
| EGG WHITES           | g 200 |
| CASTER SUGAR         | g 30  |

#### FINAL COMPOSITION

- 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.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER