



CARAMEL ORO CHOCOLATE MOUSSE WITH LILLY NEUTRO

CHOCOLATE MOUSSE IDEAL FOR DESSERTS FILLINGS.

DIFFICULTY LEVEL



CREATING THE MOUSSE

INGREDIENTS

SINFONIA CARAMEL ORO	g 200
LIQUID CREAM 35% FAT	g 40
WATER	g 60
LIQUID CREAM 35% FAT	g 240
LILLY NEUTRO	g 50
WATER	g 50

MILK CHOCOLATE 38%

FINAL COMPOSITION

- Melt the chocolate at 45 °C.
- Warm up the liquid (1) to about 20°C.
- Add the chocolate and mix with a hand blender to obtain a fluid ganache.
- Semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Gradually add the semi-whipped cream to the ganache (25-30°C) using a spatula.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER