



PÂTE À BOMBE CHOCOLATE CARAMEL ORO MOUSSE

CHOCOLATE MOUSSE WITH A DELICATE AND ROUND TASTE IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL



PÂTE À BOMBE CHOCOLATE CARAMEL ORO MOUSSE

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - (1)	g 100
SINFONIA CIOCCOLATO CARAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 400
WATER - (2)	g 40
LILLY NEUTRO	g 80

FINAL COMPOSITION

PÂTE À BOMBE PREPARATION:

- Mix the yolk with sugar and warm up to 60°C.
- Put the mixture in a planetary mixer and mix at medium speed until it reaches a creamy structure (temperature of about 25°C).

GANACHE PREPARATION:

- Boil the water (1), add the chocolate and mix. When the ganache reaches a temperature of 40°C pour the pate a bombe and mix gently.

PÂTE À BOMBE MOUSSE PREPARATION:

- Whip the cream until you have a soft consistency (semi-whipped) for all dark chocolates, while it must be well whipped for all other chocolates.
- Mix with a whisk the water (2) and the LILLY NEUTRO (where needed) and add it to the cream and mix.
- Add the cream to the mixture of ganache pâte à bombe and mix.
- Pour in the silicon mold and freeze.

IMPORTANT: if you want something ready to use, you need to whip the cream a little bit more.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER