



CHOCOLATE MOUSSE WITH LILLY NEUTRO (BASIC RECIPE)

🏠 Basic level

Chocolate mousse ideal for desserts fillings.

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE 76%	200g
water	180g
liquid cream 35% fat	250g
<u>LILLY NEUTRO</u>	30g
water	30g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE 68%	200g
liquid cream 35% fat	50g
water	130g
liquid cream 35% fat	200g
<u>LILLY NEUTRO</u>	30g
water	30g

Balanced formulation with Dark Chocolate 68%
See the preparation process below.

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56%	200g	Balanced formulation with Dark Chocolate 56-58-64% See the preparation process below.
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat	50g	
water	110g	
liquid cream 35% fat	200g	
<u>LILLY NEUTRO</u>	30g	
water	30g	

MILK CHOCOLATE 38%

SINFONIA CIOCCOLATO LATTE 38%	200g	Balanced formulation with Milk Chocolate 38% See the preparation process below.
liquid cream 35% fat	75g	
water	65g	
liquid cream 35% fat	200g	
<u>LILLY NEUTRO</u>	35g	
water	35g	

MILK CHOCOLATE 34% AND LACTEE CARAMEL

RENO CONCERTO LATTE 34%	200g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel
Alternatively		See the preparation process below.
RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat	65g	
water	65g	
liquid cream 35% fat	200g	
<u>LILLY NEUTRO</u>	35g	
water	35g	

DARK GIANDUIA

SINFONIA GIANDUIA FONDENTE	200g	Balanced formulation with Dark Gianduia See the preparation process below.
liquid cream 35% fat	40g	
water	80g	
liquid cream 35% fat	200g	
<u>LILLY NEUTRO</u>	35g	
water	35g	



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MILK GIANDUIA

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat	200g
water	40g
liquid cream 35% fat	80g
<u>LILLY NEUTRO</u>	240g
water	50g
	50g

Balanced formulation with Milk Gianduia
See the preparation process below.

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat	200g
water	40g
liquid cream 35% fat	60g
<u>LILLY NEUTRO</u>	240g
water	50g
	50g

Balanced formulation with Nocciolato Bianco
See the preparation process below.

WHITE CHOCOLATE

RENO CONCERTO BIANCO 31,50%

Alternatively

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat	200g
water	40g
liquid cream 35% fat	60g
<u>LILLY NEUTRO</u>	240g
water	50g
	50g

Balanced formulation with White Chocolate
See the preparation process below.

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.



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