



CARAMEL ORO CHOCOLATE MOUSSE WITH LILLY NEUTRO

👤 Basic level

Chocolate mousse ideal for desserts fillings.

CREATING THE MOUSSE

SINFONIA CARAMEL ORO

liquid cream 35% fat

water

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LILLY NEUTRO

water

200g

40g

60g

240g

50g

50g

-Melt the chocolate at 45°C.

-Warm the liquids (1) to about 20°C.

-Add the chocolate and mix well with a whisk or an immersion blender to create a smooth ganache.

-Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).

-Add the cream to the ganache (which should be at 25–30°C) in two additions and mix gently with a whisk or rubber spatula, depending on the texture you want to achieve.

Note: You may add salt to the recipe (about 0.2%) to enhance the caramel flavor.