



CREAMY CHOCOLATE MOUSSE WITH CARMEL ORO

👤 Basic level

Whipped cream based on chocolate characterized by a thick structure.

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liquid cream 35% fat
SINFONIA CARMEL ORO
liquid cream 35% fat
LILLY NEUTRO
water

150g
280g
200g
50g
50g

- Bring the cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.
- Store and consume at positive temperature (5°C).