



CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

🏠 Basic level

Chocolate mousse ideal to fill creamy desserts.

CARAMEL ORO CHOCOLATE MOUSSE MADE WITH EGG WHITES

SINFONIA CARAMEL ORO
liquid cream 35% fat
LILLY NEUTRO
pasteurized yolk
egg whites
caster sugar

360g
160g
45g
60g
200g
30g

- Bring the cream to a boil, add LILLY NEUTRO and mix with whisk.
- Melt the chocolate at 35°C and add it to the cream, mix with hand blender.
- Add the pasteurized yolk and mix.
- Whip the pasteurized egg whites with the sugar.
- When the ganache has reached a temperature of about 35°C, incorporate gradually the egg whites mixing gently.
- Store it in a refrigerator.