



PÂTE À BOMBE CHOCOLATE MOUSSE (BASIC RECIPE)

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

DIFFICULTY LEVEL   

DARK CHOCOLATE 75-76%

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 130
MINUETTO FONDENTE SANTO DOMINGO 75%	g 210
SINFONIA CIOCCOLATO FONDENTE 76%	
LIQUID CREAM 35% FAT	g 400

DARK CHOCOLATE 68-70-72%

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 110
SINFONIA CIOCCOLATO FONDENTE 68%	g 240
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 400

DARK CHOCOLATE 56-58-64%

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 110
SINFONIA CIOCCOLATO FONDENTE 56%	g 270
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 400

MILK CHOCOLATE 38%

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 110
MINUETTO LATTE SANTO DOMINGO 38%	g 350
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 400

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLK	g 100
WATER - 1	g 100
RENO CONCERTO LATTE 34%	g 350
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 400
WATER - 2	g 30
LILLY NEUTRO	g 60

DARK GIANDUIA

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 120
SINFONIA GIANDUIA FONDENTE	g 350
LIQUID CREAM 35% FAT	g 400

MILK GIANDUIA

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 85
RENO CONCERTO GIANDUIA LATTE 27%	g 300
LIQUID CREAM 35% FAT	g 400
WATER - 2	g 25
LILLY NEUTRO	g 50

NOCCIOLATO BIANCO

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 90
SINFONIA NOCCIOLATO BIANCO	g 300
LIQUID CREAM 35% FAT	g 400
WATER - 2	g 40
LILLY NEUTRO	g 80

INGREDIENTS

CASTER SUGAR	g 50
EGG YOLKS	g 100
WATER - 1	g 90
RENO CONCERTO BIANCO 31,50%	g 300
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
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