

Chocolate Mousse, based on Ganache



Method English Cream:

Boil the cream (250g) and pour onto the chocolates and cocoa butter. Mix until you obtain a smooth and homogeneous texture. Whip the cream and Chantypak together until you obtain an aerated texture. When the temperature of the chocolate preparation reaches 35°C, incorporate the whipped cream.

Some Tips:

- to keep the light texture during the process, incorporate the whipped cream by using the spatula as much as possible.

MILK CHOCOLATE MOUSSE

Ingredients:

	Lait Supreme 41%	Lait Supreme 38%	Lait Caramel 34,5%	Lait Selection 33,5%	Lait Selection 35,5%	Lait Extra 32%	Lait Clair 32%	Lait Douceur 31,5%
Fresh Cream 35%	250	250	250	250	250	250	250	250
Belcolade Selection	385	400	415	440	421	460	445	435
Belcolade Pure Prime Pressed Cocoa Butter			10			10	10	10
Puratos Chantypak	175	175	175	175	175	175	175	175
Fresh Cream 35%	175	175	175	175	175	175	175	175
Total weight	985	1000	1025	1040	1021	1070	1055	1045

DARK CHOCOLATE MOUSSE

Ingredients:

	Noir Pur Amer 73%	Noir Supreme 70,5%	Noir Supérieur 60%	Noir Extra 57,5%	Noir Selection 55%	Blanc Selection 29,5%	Blanc Selection 28%	Blanc Intense 28,5%
Fresh Cream 35%	250	250	250	250	250	250	250	250
Belcolade Selection	215	215	260	250	260	410	435	435
Belcolade Pure Prime Pressed Cocoa Butter						20	20	20
Puratos Chantypak	125	125	125	125	125	175	175	175
Fresh Cream 35%	125	125	125	125	125	175	175	175
Total weight	715	715	760	750	760	1030	1055	1055

WHITE CHOCOLATE MOUSSE