

5 SHADES OF MOUSSE



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MAKES APPROX. 10 MOUSSES

DARK CHOCOLATE MOUSSE

75g Heavy cream 36%
150g **GUANAJA 70%** or
160g **CARAÏBE 66%** or
160g **MANJARI 64%** or
170g **ÉQUATORIALE NOIRE 55%**
30g Egg yolks
100g Egg whites
25g Sugar

BLOND DULCEY 32% CHOCOLATE MOUSSE

75g Heavy cream 36%
2g Gelatin
195g **DULCEY 32%**
30g Egg yolks
100g Egg whites
25g Sugar

MILK CHOCOLATE MOUSSE

75g Heavy cream 36%
2g Gelatin
195g **JIVARA 40%** or
210g **CARAMÉLIA 36%** or
215g **ÉQUATORIALE LACTÉE 35%**
30g Egg yolks
100g Egg whites
25g Sugar

WHITE CHOCOLATE MOUSSE

75g Heavy cream 36%
3g Gelatin
195g **IVOIRE 35%**
30g Egg yolks
100g Egg whites
25g Sugar

METHOD

Heat up the cream and, if necessary, add in the rehydrated gelatin. Make a ganache by gradually combining the hot cream with the melted chocolate. Add the egg yolks. At the same time, beat the egg whites and sugar until they form soft peaks. Check that the ganache is at 105-115°F (40-45°C) and completely emulsified. Add one-quarter of the beaten egg whites, mix and finish off by delicately adding the remaining whites.

STRAWBERRY INSPIRATION MOUSSE

260g Strawberry purée
6g Gelatin
170g **STRAWBERRY INSPIRATION**
310g Heavy cream 36%

METHOD

Slowly combine the hot purée with the melted **STRAWBERRY INSPIRATION**. Mix using an immersion blender to form a perfect emulsion. Once the mixture is at 95-105°F (35-40°C), combine with the cream.
Store in the refrigerator for 12 hours before use.