

# Chocolate Mousse



Difficulty



Products

- Mara
- Haya
- Gregal Chocolate
- Wengué



Tools

- Mixer
- Spatula
- Electric cooking Pot

## CHOCOLATE MOUSSE

	Ingredients	Cooking Method
150 g. 380 g. 200 g. 300 g. 500 g.	<b>Mara</b> <b>Haya</b> Milk Cream 35% M.G. Whipped Cream	Boil the cream with the milk and add the chocolate. Add the whipped cream when the mix will be at 40°C.

## GELIFICATED CHOCOLATE

	Ingredients	Cooking Method
400 g. 400 g. 100 g. 60 g. 60 g. 16 g.	Milk <b>Wengué</b> Egg Yolk Sugar Corn Starch Gelatine leaves	Boil the milk, sugar and corn starch. Add egg yolk and chocolate <b>Wengué</b> . Add gelatine previously hydrated. Fill molds and freeze.

## Assembly and Finishing

Fill the moulds placing a gelificated chocolate stick in the center.  
Coat with **Gregal Chocolate**.