

CHOCOLATE MOUSSE

<u>GRAMS</u>	<u>OUNCES</u>	<u>INGREDIENTS</u>
500g	17.6 oz.	cream
150g	5.3 oz.	milk
70g	2.5 oz.	PreGel Textura (Mousse Base – Gelatin Replacement)
80g	2.8 oz.	PreGel Cacaopat Traditional Paste
120g	4.3 oz.	dark chocolate
100g	3.5 oz.	PreGel Ovissimo® (Pasteurized Egg Yolks)

METHOD OF PREPARATION

1. Whip PreGel Ovissimo to ribbon stage.
2. Whip heavy cream to soft peaks.
3. Melt the dark chocolate.
4. Heat milk and place in a bowl; whisk in PreGel Textura, PreGel Cacaopat Traditional Paste and dark chocolate.
5. Fold in the whipped PreGel Ovissimo.
6. Fold in the soft whipped cream.
7. Pour into desired mold.

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