

Chocolate Mousse with Lactofil



MEISTERMARKEN

Lactofil
Chocolate, dark, melted (45 to
50°Celsius)

1.000 kg
0.300 kg
(variable)

Version 1:

1. Whip **Lactofil** at high speed to 70%, do not over whip!
2. Add a small part to the melted chocolate, mix well and fold in rest of whipped **Lactofil**
3. Use immediately.

Version 2:

1. Mix Chocolate with liquid **Lactofil**, slightly warm, if the chocolate is not dissolved.
2. Let rest for minimum two hours in the fridge (best overnight)
3. Whip for two minutes.
4. This recipe can be prepared in bigger quantities and be stored up to two weeks in the fridge. Just whip the amount which is needed. But less volume than version 1!

Version 3:

Instead of melted Chocolate use Sahnessa Cream Stabilizer Chocolate:

1.000 kg Lactofil
0.250 kg Water
0.200 kg **Sahnessa Chocolate**