

CHOCOLATE MOUSSE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Dark chocolate 68%	300	37,50
Brown sugar	60	7,50
Soy milk	180	22,50
Coconut oil or margarine	80	10
Yumgo <i>WHITE POWDER</i>	18,9	2,36
Water (to hydrate the powder)	161,1	2,36
Total	800	100



PROCESS

- Heat the plant based milk. Pour on the chocolate.
- Add the coconut oil and blend.
- Cool the mixture to 35°C.
- Mix Yumgo White Powder and the water to rehydrate it.
- Whip the rehydrated Yumgo White Powder and gradually add the sugar while whipping.
- Incorporate the meringue in the melted chocolate.
- Keep refrigerated for 2-3 hours.



TIPS

- Mix at highest speed in a standing mixer.
- Yumgo White Powder can be rehydrated directly in a standing mixer or with a hand mixer.

For your questions and projects, contact us at innovation@yumgo.fr

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