

# THE FUNDAMENTALS



## MOUSSE

### METHOD

1. Bring milk, cream, sugar and yolks to 84°C/184°F creating a crème anglaise.
2. Strain and scale crème anglaise base.
3. Pour over unmelted chocolate and whisk to begin emulsification.
4. Refine emulsification with an immersion blender.
5. At 40°C/104°F, gently fold soft whipped cream into chocolate mixture.

PRODUCT NAME	MILK	CREAM	YOLKS	SUGAR	BASE	CHOCOLATE	CREAM	GELATIN	WATER	TOTAL
<b>72 % COUCHER DU SOLEIL</b> FLUIDITY ●●●●○	200 g	200 g	80 g	40 g	500 g	570 g	375 g	-	-	1,445 g
<b>64% L'ETOILE DU NORD</b> FLUIDITY ●●●○○	200 g	200 g	80 g	40 g	500 g	590 g	375 g	-	-	1,465 g
<b>61% LEVER DU SOLEIL</b> FLUIDITY ●●●●○	200 g	200 g	80 g	40 g	500 g	570 g	375 g	-	-	1,445 g
<b>55% LA NUIT NOIRE</b> FLUIDITY ●●○○○	200 g	200 g	80 g	40 g	500 g	590 g	375 g	-	-	1,465 g
<b>41% ÉCLIPSE DU SOLEIL</b> FLUIDITY ●●●●◐	200 g	200 g	80 g	40 g	500 g	580 g	375 g	6 g	24 g	1,485 g
<b>38% SOLEIL D'OR</b> FLUIDITY ●●●●◐	200 g	200 g	80 g	40 g	500 g	620 g	375 g	6 g	24 g	1,525 g
<b>35% SOIE BLANCHE</b> FLUIDITY ●●●●●	200 g	200 g	80 g	40 g	500 g	820 g	760 g	9 g	36 g	2,125 g
<b>31% CRÈME FRANÇAISE</b> FLUIDITY ●●●●○	200 g	200 g	80 g	40 g	500 g	900 g	740 g	10 g	40 g	2,190 g