

MOUSSE

OVERVIEW

07-037

INGREDIENTS

Group 1

| Ingredient | KG | % |
|--|-------|--------|
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.160 | 100.00 |
| Cold water | 0.080 | 50.00 |
| All Purpose Cream | 0.080 | 50.00 |
| Gelatin (unflavored) | 0.005 | 3.33 |
| Hot Water | 0.048 | 25.00 |
| Total Weight: 0.373 | | |

Yield: 12 x 30-g serving

METHOD

How to do it:

1. Dissolve gelatin in hot water.
2. Add Whip Brite powder, cold water and all purpose cream in a mixing bowl and whisk on slow speed for 30 seconds. Shift to medium speed and whisk for another 30 seconds.
3. Slowly add gelatin and mix for 1 minute on slow speed. Scrape down.
4. Whisk for another 2 minutes on high speed.
5. Apply as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses