

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