

# PUMPKIN MOUSSE

## OVERVIEW

15-020

## INGREDIENTS

### Group Mousse

Ingredient	KG
Pumpkin purée	0.225
BRITE VANILLA EXTRA STRENGTH	0.001
Cloves (ground)	0.000
Nutmeg (ground)	0.000
Ginger powder	0.000
Ground cinnamon	0.001
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.050
Cold water	0.050
Gelatin Sheet	0.002
Refined white Sugar	0.015
Pistachio Nuts	0.015
<b>Total Weight:</b>	<b>0.359</b>

### Group Choco cups

Ingredient	KG
FINO DARK CHOCOLATE BUTTONS	0.200
<b>Total Weight:</b>	<b>0.200</b>

**Yield:** 25 cups x 20g

## METHOD

How to do it:

1. Melt Fino Chocolate Button in a microwave.
2. Spread melted chocolate inside the silicone cups to cover the inner sides and base of the cups. Freeze..
3. Place pureed pumpkin in a bowl.
4. Add Brite Vanilla Extra Strength, ground cloves, ground nutmeg, ginger powder, ground cinnamon and stir well and set aside.
5. Combine cold water and Whipbrite. Whip at high speed for 5 mins.
6. Add melted gelatin into the whipped cream and whip for another 1 min at high speed.
7. Combined whipped cream with pureed squash mixture and sugar. Stir thoroughly. Add chopped pistachio nuts. Stir until well combined.
8. Remove the chocolate cups from the silicone cups. Fill the chocolate cups with the pumpkin mixture. Keep in the refrigerator. Serve chilled.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Mousses



## FINISHED PRODUCT

Dessert