



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses

SINGLE SERVE MOUSSE CAKES

OVERVIEW

07-092

INGREDIENTS

Group Cake Base

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
Butter (melted)	0.125	25.00
Total Weight:	1.250	

Group Chocolate Mousse

Ingredient	KG	%
Gelatin Powder	0.006	-
Hot Water	0.030	-
Cold water	0.030	-
APITO CHOCOLATE PASTE	0.011	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.240	-
Sugar	0.036	-
BAKELS ALKALIZED COCOA POWDER	0.042	-
Cold water	0.240	-
Total Weight: 0.635		

Group Plain Mousse

Ingredient	KG	%
Gelatin Powder	0.003	-
Hot Water	0.015	-
Cold water	0.015	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.120	-
Sugar	0.018	-
Cold water	0.120	-
Total Weight: 0.291		

Group Custard

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.025	-
Water	0.038	-
Evaporated Milk	0.038	-
Total Weight: 0.100		

Group Plain Frosting

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.100	-
Cold water	0.100	-
Total Weight: 0.200		

METHOD

How to do it:

Cake Base:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter.
3. Deposit in greased and lined pans (16 x 12 x 1" jelly roll pan – 400g batter).
4. Bake at 180°C. Cool and cut using a 2" diameter cookie cutter. Set aside.

Chocolate and Plain Mousse:

1. Dissolve gelatin in hot water. Once completely dissolved, add cold water and set aside.
2. Place remaining ingredients for mousse in a clean mixing bowl. Mix using a wire whisk on low speed for 30 seconds. Whip for an additional 30 seconds on medium speed.
3. Slowly add the gelatin mixture and continue beating for 1 minute on low speed.
4. Scrape down the sides of the bowl and whip mousse for 2 minutes on high speed.
5. Place whipped mousse over the base layer and spread evenly. Chill for 2- 3 hours in the refrigerator.

Custard:

1. Whisk all ingredients on high speed for 3 minutes.

Plain Frosting:

1. Whisk Whip Brite and cold water on high speed for 5 minutes. Set aside.