

VARIOUS MOUSSES

OVERVIEW

16-007

INGREDIENTS

Group Chocolate Mousse

Ingredient	KG	%
Chocolate Mousse Mix	0.200	100.00
Water (approx. 25°C)	0.250	125.00
All Purpose Cream	0.900	450.00
Total Weight:	1.350	

Group Tiramisu Mousse

Ingredient	KG	%
Tiramisu Mousse Mix	0.200	100.00
Water (approx. 25°C)	0.250	125.00
All Purpose Cream	0.900	450.00
Total Weight:	1.350	

Group Plain Mousse

Ingredient	KG	%
Neutral Mousse Mix	0.200	100.00
Water (approx. 25°C)	0.250	125.00
All Purpose Cream	0.900	450.00
Total Weight:	1.350	

Group Lemon Mousse

Ingredient	KG	%
Neutral Mousse Mix	0.200	100.00
Water (approx. 25°C)	0.250	125.00
All Purpose Cream	0.450	225.00
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.225	112.50
Cold water	0.225	112.50
APITO LEMON PASTE	0.015	1.11
Total Weight:	1.365	

Yield: 27 pieces x 50g

METHOD

How to do it:

For Chocolate Mousse, Tiramisu Mousse, Plain Mousse:

1. Using a wire whisk, whip all purpose cream on high speed for 5 minutes. Keep in chilled storage.
2. In a separate mixing bowl, combine Mousse Mix and water. Using a wire whisk, mix on high speed until well-combined. Do not allow mixture to set. Consistency should be slightly thick but still flowy.
3. Fold the mousse mixture in the whipped cream.



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses



FINISHED PRODUCT

Dessert, Sweet Food

4. Transfer the mixture into a piping bag fitted with tip.
5. Deposit into shot glasses and freeze until set.

Lemon Mousse:

1. Using a wire whisk, whip all purpose cream on high speed for 5 minutes. Keep in chilled storage.
2. In a separate mixing bowl, combine Whip Brite and cold water. Whip on high speed for 5 minutes. Fold Whip Brite mixture in all purpose cream. Keep in chilled storage.
3. In a separate mixing bowl, combine Mousse Mix and water. Using a wire whisk, mix on high speed until well-combined. Do not allow mixture to set. Consistency should be slightly thick but still flowy.
4. Fold the mousse mixture in the Whip Brite-cream mixture. Fold in Apito Lemon Paste.
5. Transfer the mixture into a piping bag fitted with tip.
6. Deposit into shot glasses and freeze until set.