

# WHITE CHOCOLATE BLUEBERRY DOME

## OVERVIEW

11-009

## INGREDIENTS

### Group Almond Dacquoise

Ingredient	KG
Egg white	0.250
Refined white Sugar	0.200
Almonds (chopped)	0.375
BRITE VANILLA EXTRA STRENGTH	0.003
Total Weight: 0.828	

### Group Blueberry Gelee

Ingredient	KG
BAKELS UNIFIL BLUEBERRY	0.200
Gelatin Sheet	-
Total Weight: 0.200	

### Group Blueberry White Chocolate Mousse

Ingredient	KG	%
BAKELS MOUSSE MIX	0.118	100.00
Cold water	0.118	100.00
Milk	0.050	42.55
Cream	0.050	42.55
Egg Yolk	0.030	25.53
Sugar	0.025	21.28
White Chocolate	0.175	62.50
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.080	32.00
Total Weight: 0.645		

### Group Filling

Ingredient	KG	%
BAKELS BLUEBERRY FILLING	0.100	-
Total Weight: 0.100		

### Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE WHITE	0.200	-
BAKELS SAPHIRE NEUTRAL	0.040	-
Water	0.040	-
Total Weight: 0.280		

## METHOD



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Mousses

How to do it:

Almond Dacquoise:

1. Beat egg whites until soft peak stage. Add sugar gradually until stiff peak but not dry.
2. Fold in chopped almond and Brite Vanilla Extra Strength. Baked for 30 mins or until golden until 176°C (350°F)

Blueberry Gelee:

1. Bloom gelatin sheets. Bakels Unifil Blueberry, add the bloomed gelatin and pour back into the other half mixture. Mix.
2. Pour into a container, let it set.

Mousse:

1. Combine Bakels Mousse Mix cold water. Mix at high speed until double in size. Set aside.
2. Combine egg yolks and sugar. Whip until thick and light.
3. Scald the milk in a boiling water bath.
4. Very gradually pour the hot milk into the egg yolk mixture while stirring constantly with the whip.
5. Set the bowl over simmering water. Heat 1, stirring constantly, until it thickens enough to coat the back of a spoon.
6. Immediately remove the bowl from the heat and set it in a pan of cold water to stop the cooking. Stir as it cools.
7. Add softened chocolate.
8. Fold in prepared mousse

Glaze:

1. Combine Sapphire Neutral and water.
2. Bring to a boil to dissolve Sapphire Neutral completely.
3. Add the solution to Diamond Glaze White
4. Apply on the baked or frozen products

Assembly:

1. Layer Almond Dacquoise followed by Blueberry Gelee, White chocolate Blueberry Mousse.
2. Pour white glaze on top.