

# CHOCOLATE MOUSSE AND CREAM (USING BAKELS CHOC MOUSSE MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Cream (chilled 4 - 5°C)	0.350
Water (chilled)	0.500
Bakels Choc Mousse Mix	0.500
<b>Total Weight: 1.350</b>	

**Yield:** Notes: Chilled water and cream will give best results and fastest setting time. Fresh dairy whipping cream or liquid imitation whipping cream may be used with this recipe.

## METHOD

1. Add BAKELS CHOCO MOUSSE MIX to chilled water and chilled cream.
2. Bring together on low speed for 1 minute.
3. Scrape down.
4. Whisk on top speed for 5 minutes or to required Specific Gravity.
5. Deposit as required.
6. Allow a minimum of 1 hour refrigeration before serving.



### CATEGORY

Bakery, Patisserie



### FINISHED PRODUCT

Mousse