

CHOCOLATE MOUSSE AND WHOLE MILK (USING BAKELS CHOCO MOUSSE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Whole Milk (chilled 4 - 5°C)	0.800
Bakels Choc Mousse Mix	0.500
Total Weight: 1.300	

Yield: Notes: Chilled whole milk (4°C - 5°C) will give best results and fastest setting time. Chilled UHT whole milk or chilled low fat milk may be used in place of fresh whole milk.

METHOD

1. Add BAKELS CHOCO MOUSSE MIX to chilled fresh milk.
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