

CHOCOLATE MOUSSE (USING BAKELS CHOCO MOUSSE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Water (chilled)	0.750
Bakels Choc Mousse Mix	0.500
Total Weight:	1.250

Yield: Notes: Chilled water will give best results and fastest setting time. APITO FLAVOURING PASTES as well as liqueurs can be added to produce exciting flavour variations.

METHOD

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



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Mousse