



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Mousse

# CHOCOLATE MOUSSE (USING PETTINA FOND SUISSE)

## INGREDIENTS

### Group 1

Ingredient	KG
Cream (fresh)	0.500
Thickened Cream	1.500
Pettina Fond Suisse	0.600
<b>Total Weight:</b>	<b>2.600</b>

### Group 2

Ingredient	KG
Bakels Ganache Recipe	0.600
<b>Total Weight:</b>	<b>0.600</b>

**Yield:** Notes: To make Bakels Ganache Recipe following method using Chocckex Supreme.

## METHOD

1. Place Group 1 in mixing bowl in above order.
2. Whisk on top speed for 5 minutes.
3. Fold Group 2 in slowly.
4. Do Not Over-Mix.
5. Pipe into desired forms.