



CATEGORY

Patisserie



FINISHED PRODUCT

Filling

STRAWBERRY MOUSSE (USING PETTINA FOND SUISSE)

OVERVIEW

A premix for mousse fillings using yoghurt, milk, cream and fresh fruit.

INGREDIENTS

Group 1

Ingredient	KG
Cream (fresh)	0.500
Thickened Cream	1.500
Pettina Fond Suisse	0.600
Apito Strawberry Flavouring Paste	0.040
Total Weight:	2.640

Group 2

Ingredient	KG
Bakels Strawberry Filling (50%)	0.400
Total Weight:	0.400

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.