

TIRAMISU MOUSSE (USING BAKELS TIRAMISU MIX)

INGREDIENTS

Group 1

Ingredient
Bakels Tiramisu Mix
Water (cold)

KG
1.000
1.400

Total Weight: 2.400

Yield: Notes: Consistency of the filling can be adjusted by increasing or decreasing the water to achieve the mouth-feel and setting properties required.

METHOD

1. Place water and BAKELS TIRAMISU MIX in mixing.
2. Whisk on low speed for one minute.
3. Scrape down.
4. Whisk on top speed for 5 minutes.
5. Deposit as required and chill.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Mousse