

# WHITE CHOCOLATE MOUSSE (USING BAKELS WHITE MOUSSE MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Water (chilled)	0.750
Bakels White Mousse Mix	0.500
<b>Total Weight: 1.250</b>	

**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 WHITE 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