



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sponge

CHOCOLATE MOUSSE

INGREDIENTS

Group 1

Ingredient	KG
Choco Mousse MB	0.500
Fresh cream	0.400
Cold water	0.600
Total Weight:	1.500

METHOD

Chocolate Mousse

1. Using whisk, mix all ingredients on top speed for 5-7 minutes.
2. Deposit into prepared base.
3. Chill for 1 hour.