



Blended & packed
in Australia from
local & imported
ingredients

INSTANT Mousse CHOCOLATE

RECIPE:

500g CHOCOLATE MOUSSE MIX

1000ml COLD WATER

(tap water, needs to be chilled during hot weather)



Product benefits:

- Great flavour, made with whole full cream milk.
- Rich chocolate taste.
- Complete powdered formulation, just add water.
- Natural flavours, no colours.
- May be stored under refrigeration for up to 4 days. (Good manufacturing practices are mandatory)
- Product may be made up in advance, as this product is freeze thaw stable.
- Suitable for vegetarians, DOES NOT contain gelatine.

METHOD:

1. Add tap water (needs to be chilled during hot weather) and Instant Mousse Chocolate to mixing bowl.
2. Using a whisk, mix for 1 minute at low speed.
3. Scrape down, using plastic scraper.
4. Mix a further 3-5 minutes on high speed, depending on finished product preference.
5. Process as required and refrigerate, Mousse will start to set gradually over the next 15 minutes and will reach its peak after about 1 hour.

Available in:

Chocolate Mousse

MOUS110-02 2kg

Vanilla Mousse

MOUS100-02 2kg

5 x 2kg pouches per ctn