



Chocolate Mousse Cake

With Lactofil Premium Mousse au Chocolat and Non Dairy Cream you have an excellent opportunity to create your own range of light chocolate Cakes and delights .A must for chocoholics !
Nice texture, melting in your mouth – lovely .

Ingredients	%	Batch Weight
Meister Biskuit	100	1.000 kg
Eggs	65	0.650 kg
Water (cold)	15	0.150 kg

Preparation Instructions

1. Whisk all ingredients for about 7 min . Deposit the batter into prepared baking tins or rings or for Swiss rolls on baking sheets
2. When making Swiss rolls use steam to get an even and smooth surface
3. Sponge cake baking temperature : 180 – 190°C for about 25 – 30 minutes
4. Swiss roll baking temperature : 240°C for 5 – 6 minutes



Ingredients	%	Batch Weight
Lactofil Premium Mousse au Chocolat	100	1.000 kg
Lactofil Non Dairy Cream	20	0.200 kg

Preparation Instructions

1. Whip up Chocolate Mousse and Lactofil together at medium speed for 1 min and than at fast speed for 3 min
2. This obtains a very smooth mousse with a very good stability
3. Prepare your cake rings with the sponge as you desire
4. Also nice mousse desserts or slices can be prepared with this

Ingredients	%	Batch Weight
Fruit Filling Orange	100	0.500 kg
Décor Gel	100	0.180 kg
Multifill Chocolate	20	0.036 kg

Preparation Instructions

1. Any kind of fruit filling can be used with this recipe as well, for example pipe a ring of orange filling directly onto the sponge before finishing with the Chocolate mousse
2. To obtain a nice gateaux use than a middle layer with sponge to give the cake extra stability
3. Spread the Chocolate mousse with a spatula to achieve an even surface , than refrigerate or freeze until you need to finish the cake or dessert
4. When finishing take the cake out of the fridge or freezer and apply a thin layer of décor gel mixed with Multifill chocolate on to the surface
5. This gives the chocolate mousse a beautiful shine
6. Finally take the cake out of the ring and finish the side of the cake with a spatula using Lactofil .
7. You can either finish the cake on the side with toasted almonds or comb the cake as an alternative - gives a great effect
8. Keep the cake refrigerated