

Fruit Mousse

Light and tasty vanilla mousse with any kind of fruit filling -versatile and sensational !



Ingredients	%	Batch Weight
Meister Biscuit	100	1.000 kg
Eggs	65	0.650 kg
Water (cold)	10	0.100 kg

Preparation Instructions

1. Whisk all ingredients for about 7 min
2. Deposit the batter on to trays with baking sheets
3. Use steam to get an even and smooth surface
4. Swiss rolls baking temperature : 240°C for about 5 – 6 minutes

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

Preparation Instructions

1. Whip up vanilla mousse and lactofil together for 2 min on medium speed and for 3 min at high speed
2. This obtains a very smooth mousse with a very good stability
3. Prepare the cake rings or dessert moulds with the sponge as you desire

Ingredients	%	Batch Weight
Lactofil Premium Mousse Vanilla	100	1.000 kg
Lactofil Non Dairy Cream	20	0.200 kg
Blueberry Filling	30	0.300 kg
Décor Gel	8	0.080 kg
Colouring	2	0.020 kg

Preparation Instructions

1. Instead of blueberry Filling this basic recipe can be used for any kind of fruit mousse gateaux you require
2. Fill up the mousse in to rings and than spread even with a spatula
3. You can also use a variety of dessert moulds to produce some lovely desserts
4. The cakes can also be produced in greater quantity simply put them in the freezer and take out the cakes you require per day
5. To finish just apply a thin layer of décor gel with food colouring suiting the flavour of your cake and decorate on the side with almonds or pistachio nuts