



Pineapple Exotc Mouse

This is an excellent opportunity to create your own range of light mousse cakes, crèmes, charlottes and bavarois. Easy and safe application and always guaranteed success. Excellent and authentic pineapple taste and perfectly freeze and thaw stable



Ingredients	%	Batch Weight
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Gel de Fruit Pineapple	20	0.200 kg
Water	30	0.300 kg
Lactofil	100	1.000 kg
Canned Pineapple pieces	15	0.150 kg

Preparation Instructions

1. Mix water and Gel de Fruit Pineapple together and add a ¼ of the cream
2. Than fold through the remaining cream or Non Dairy Cream step by step
3. Make the roulades first with the design from Schokofix and bake
3. Spread the Gel de Fruit Pineapple Mousse on top and let set for a while
5. Than roll up as per usual and refrigerate or freeze.

Ingredients	%	Batch Weight
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Meister Biskuit	100	1.000 kg
Water	15	0.150 kg
Egg	65	0.650 kg

Preparation Instructions

1. Whip up all the ingredients for about 7 minutes. Deposit the batter into prepared cake rings or baking tins or for Swiss rolls on baking sheets
2. When making Swiss rolls, use steam to get an even and smooth surface
3. Baking temp: for sponge 190°C and for Swiss rolls 240°C with steam
4. Baking time: for sponge 25 – 30 minutes and for Swiss rolls 5 – 6 minutes

Ingredients	%	Batch Weight
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Mirror Neutral Glaze	100	0.400 kg
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Preparation Instructions

1. When set glaze with Mirror Neutral Glaze and cut into pieces as desired
2. Keep wrapped up in baking paper when keeping in the freezer
3. This ensures for a nice and even surface when glazing