



MOUSSE MIX

OVERVIEW

The **Mousse Mix** range is a range of **perfect basic** mousse mixes to **help you** with the preparation of *bavarois and mousses*. These are *cold-processible, cuttable and freeze/thaw stable*.

Using **BAKBEL** Mousse Mixes ensures *high-quality, and consistent results*. The texture is rich, *perfect for preparing cakes or piping in glasses*.

BENEFITS

- **High-quality** mousse mixes, by adding natural ingredients
- Your pastry will taste like **home-made**
- **Consistent** quality (texture, colour and taste)
- **Easy-to-use** : adding only water and unsweetened whipped cream
- **Quick** ready
- Cut-**resistant** and freeze solid
- Freeze/thaw **stable**

STANDARD VARIETIES

Chocolate, Neutral, Strawberry. Non-standard varieties available **on request**.

HOW TO USE

See Method below.

?? Follow us for more inspiration, tutorial and recipes on [Instagram](#), [FB](#), [Youtube](#) and [LinkedIn](#).

METHOD

Group 1	
Ingredient	KG
Mousse Mix	0.200
Water	0.250
Unsweetened whipped cream	-
Total Weight: 0.450	

DESCRIPTION

- Whip the unsweetened whipping cream and keep cool • Mix together the Mousse Mix with the specified amount of water
- Fold in the unsweetened whipped cream, add flavour if you are using the Mousse Mix Neutral • Chill the mousse in the refrigerator for an hour • After that, store in the freezer

ADDITIONAL INFORMATION

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.



STORAGE

Keep in a cold and dry place (<20°C / <68°F), Limited shelflife once opened



SHELF LIFE

On request days



CATEGORY

Other, Mousse Mix



INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Bavarois, Cheesecake, Gateaux, Mousse



BRANDS

Mousse Mix



FUNCTION

Flavouring