

Grand Cru Maracaibo Mousse and Raspberry

in a glass



RECIPE QUANTITY	25	glasses	RECIPE NUMBER	DE10005
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Mousse Chocolate dark Maracaibo with whipped cream

300 g milk 3.5%	10.58oz
375 g Maracaibo Mousse, Chocolate mousse powder	13.23oz
600 g heavy cream 35%	21.16oz

Bring the milk to the boil and make a ganache with the chocolate mousse powder. Add the whipped cream.

Raspberry jelly

340 g raspberry purée	11.99oz
140 g granulated sugar	4.87oz
45 g Gelatine mix solution	0.78oz

Bring the raspberry purée and sugar to the boil, add the gelatine mass.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Chantilly Edelweiss 36% with raspberry

260 g raspberry purée	9.17oz
100 g butter	3.53oz
140 g Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g Gelatine mix solution	1.23oz
465 g heavy cream 35%	16.4oz

Bring the raspberry purée with the butter to the boil. Add to the couverture and mix together to obtain a smooth and homogeneous ganache. Melted in the gelatine mixture and the liquid cream and homogenise with a hand blender. Allow to crystallise overnight and whisk after use.

Meringue sticks pink

180 g fresh egg whites	6.35oz
90 g granulated sugar	3.17oz
0.4 g food colouring red	0.02oz

Heat the egg white and sugar on a bain-marie to 50°C, add the colour and whisk until cold.

Grand Cru Maracaibo Mousse and Raspberry

1275 g Mousse Chocolate dark Maracaibo with whipped cream	44.97oz
500 g Raspberry jelly	17.64oz
1000 g Chantilly Edelweiss 36% with raspberry	35.27oz
250 g Meringue sticks pink	8.82oz
250 g fresh raspberries	8.82oz

Meringue sticks pink

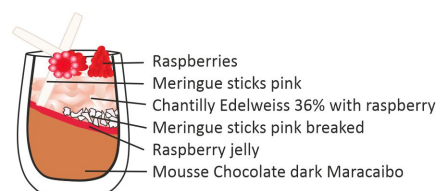
Pipe sticks with a plain tube bake and leave to dry.

Baking temperature: 90°C / 194°F
Baking time: 2 - 3 hours

Finishing

Place the glasses at an angle in a suitable container. Pipe in the mousse and chill till set, then pour in the raspberry jelly and chill again. Fill with the broken meringue sticks and pipe over the chantilly irregularly with a plain tube. Decorate with meringue sticks and raspberries.

Structure



FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

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in a glass



Recipe number : DE10005

Description : Light and airy Grand Cru chocolate mousse and raspberry cream with crispy meringue

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	272
Selling days	1 day	Kilojoule (kJ)	1138
Selling price		Lipids	20.67 g
Selling unit	1 glass	saturated fatty acids	12.33 g
		Carbohydrates	16.92 g
		of which sugars	16.42 g
		Proteins	3.13 g
		Salt	0.12 g

Declaration :

Cream, raspberry 26%, Maracaibo Mousse, Chocolate mousse powder 11% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **whole milk**, sugar, **egg white**, **butter**, cacaobutter, water, **whole milk powder**, **skimmed milk powder**, edible gelatine, colouring agent (azorubine), **emulsifier (soy lecithin)**, vanilla extract

State 27.03.2023






Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation

Mousse chocolate cream Grand Cru Maracaibo








Chocolate Mousse Cream Liquid heated together with Maracaibo chocolate mousse powder, cold liquid added and then whipped the next day

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Liquid Flora 1:1	Good, creamy consistency, suitable for fillings

Mousse chocolate Grand Cru Maracaibo



Chocolate Mousse with a whipped liquid: Liquid heated together with Maracaibo chocolate mousse powder with an added whipped liquid

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Flora Plant whipped 1:1	good compact creamy consistency, stable

All products with Flora Plant must be whipped more intensively and for a longer duration. Bear in mind that with drinks and the Flora Plant liquid cooked there is a tendency that the mousse will become soft again after standing in the refrigerator for an extended period and will therefore have to be whipped again.

Products with Flora Plant or Drink instead of water are not as stable / compact when cooked.