

TIRAMISU MOUSSE

INGREDIENTS

Group 1

Ingredient

Water (cold)

BAKELS TIRAMISU MIX

KG

1.400

1.000

Total Weight: 2.400

METHOD

1. Place water and BAKELS TIRAMISU MIX in mixing.
2. Whisk on low speed for 1 minute. Scrape down.
3. Whisk on top speed for 5 minutes.
4. Deposit as required and chill.

Notes: Consistency of the filling can be adjusted by increasing or decreasing the water to achieve the mouth-feel and setting properties required.



CATEGORY

Confectionery