

Recipe Sheet

Code Number: ABM/PRS/014
Name: MOUSSE CAKE
Statement: RICH CHOCOLATE MOUSSE CAKE USING AB MAURI CHOCOLATE COMPOUND, CREAM POWDER AND MAURI NON DAIRY WHIPPING CREAM



Recipe	
A. AB MAURI Chocolate compound	400g
UHT Milk	100g
B. AB MAURI Cream Powder	73g
UHT Milk	140g
C. Gelatin (optional)	5g
Water	25g
D. AB MAURI NDWC	250g
Total Weight	993g

Process:
1. Double boil Group A and set aside to cool
2. Mix Group B and add into Group A
3. Double boil Group C and into Group A
4. Mix Group D up to 90 percent and mix into Group A
Use Chocolate Sponge Cake as base

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