



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Dessert

VEGAN MOUSSE DESSERT

INGREDIENTS

Group Cake

Ingredient	KG	%
Bakels Vegan Cake Mix	0.950	52.80
Oil	0.400	22.20
Water	0.400	22.20
Cocoa powder	0.050	2.80
Total Weight:	1.800	

Group Mousse

Ingredient	KG	%
Bakels Fond Royale Vegan	0.200	-
Water	0.500	-
Vegan Cream	0.250	-
Total Weight:	0.950	

Group 1

Ingredient	KG	%
Aromatic Vanilla Extra	0.050	-
Total Weight:	0.050	

Group Topping

Ingredient	KG	%
Bakels Dark Truffle Vegan PF	-	-
Bakels Chockex Premium Dark Vegan PF	-	-
Total Weight: 0.000		

METHOD

Cakemix

1. Mix all ingredients with a whisk for 1 minute at the lowest speed. Scrape the edges and mix for 4 minutes at medium speed.
2. Bake at 180 degrees for approximately 50 minutes in a deck oven and 150 degrees in a rack oven.
3. Remove the cake from the form and crumble it. Fill the desired cup with the crumbs.

Mousse

1. Whisk Bakels Vegan Fond Royale and water for about 5 minutes, add 50 gr Aromatic Vanilla Extra Flavour.
2. Mix lightly with whipped vegan cream.
3. Pipe the mousse onto the crumbs and pipe the desired truffle on top.
4. Decorate with vegan Chockex.