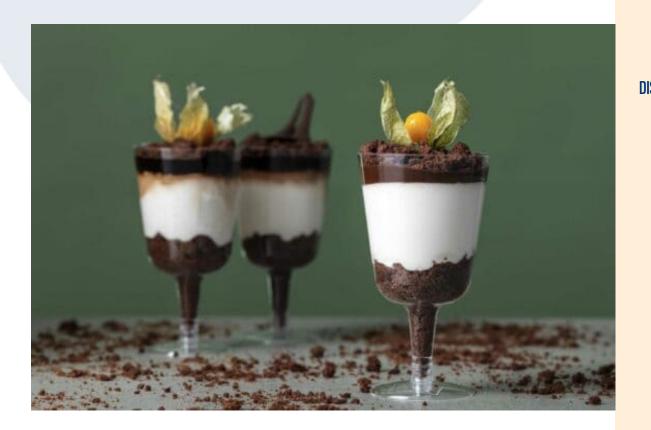


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# **VEGAN MOUSSE DESSERT**

## **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	



Chilled



CATEGORY

Confectionery



**OCCASION** 

Autumn, Winter



**FINISHED PRODUCT** 

Dessert



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%

#### **Group Topping**

Ingredient Bakels Dark Truffle Vegan PF Bakels Chockex Premium Dark Vegan PF

Total Weight: 0.000

KG

### 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.