

CHOCOLATE MOUSSE RECIPE

with softgelagar 50



Using **softgelagar 50** to prepare a really fluffy and airy mousse ensures the desired creamy and smooth final texture of this classical dessert.

Suggested Ingredients	%
softgelagar 50*	0.5
Milk, part A	10
Milk, part B	65
Refined, granulated Sugar, part A	4.0
Refined, granulated Sugar, part B	12.9
Whipped Topping Powder	5.2
Cocoa Powder (10 - 12% Fat)	5.1
Salt	To Taste
Flavours & Colours	To Taste
Evaporation	- 2.7
Total	100

***Note:** Dosage may be adjusted to desired consistency and texture.

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Suggested Method of Preparation

1. Dry mix the **softgelagar 50**, cocoa powder and Sugar part A.
2. Add the powder mix to Milk part A in a pot, heat the mixture up to 90°C or above, stirring continuously, until all powder is completely dissolved. Remove from heat.
3. Add to the still warm **softgelagar 50** mixture the remaining Sugar part B, then the Whipped Topping Powder, Salt and Milk part B. Mix with an electric mixer at high speed until the compound is light and airy.
4. Pour into moulds and allow to set in a refrigerator for at least 30 minutes.