

One Step Gelatin Free Mousse

Our range of mousses are specially formulated to provide a light, classic flavour and texture with all the safety and convenience of a mix, and the stability and consistency needed to make the perfect mousse.



One Step Gelatin Free Mousse is an easy-to-use and versatile neutral mousse mix containing no gelatin. You can add your own flavour and make a variety of mousses such as the chocolate mousse verrine or the strawberry mousse cake.

Product Name: One Step Gelatin Free Mousse

Product Code: 4017972

Packaging: 10 KG bags

Usage Rate: 100%

Shelf Life: 9 months





Three Layer Mousse Cake

Composition & Decoration:

1. Chocolate Velvet Cake
2. Gelatin Free Chocolate Mousse
3. Gelatin Free Raspberry Mousse
4. Gelatin Free Neutral Mousse
5. Fillings and Toppings

| Ingredients | Grams |
|------------------------------------|---------------|
| Satin Chocolate Velvet Cake | |
| Satin Chocolate Velvet Cake | 1000 g |
| Whole Eggs | 250 g |
| Oil | 280 g |
| Water | 400 g |

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| Gelatin Free Chocolate Mousse | |
| One Step Gelatin Free Mousse | 425 g |
| Water | 625 g |
| Cocoa Powder | 75 g |

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| Gelatin Free Raspberry Mousse | |
| One Step Gelatin Free Mousse | 500 g |
| Water | 625 g |
| Topfil Choice Raspberry | 280 g |

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| Gelatin Free Neutral Mousse | |
| One Step Gelatin Free Mousse | 500 g |
| Water | 625 g |

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| Fillings and Toppings | |
| Belgian Chocolate Ganache | 500 g |
| Cream 35% | 625 g |
| Simple Syrup | As Needed |

Tips & Tricks:

Double One Step Gelatin Free Neutral Mousse recipe. Divide into two and add Topfil Choice Raspberry into one half.

Working Method:

Satin Chocolate Velvet Cake

- Place all ingredients in a mixing bowl and mix for 1 minute on slow speed.
- Scrape down the sides of the bowl and mix for an additional 4 minutes on medium speed.
- Spread a thin layer of batter (about 5mm) on a lined baking tray and bake at 170°C / 356°F for 10-12 minutes in a rack oven.

Gelatin Free Chocolate Mousse

- Using a whisk attachment, combine dry ingredients and mix until evenly distributed.
- Add water and mix on slow for 1 minute.
- Scrape down bowl and mix on high speed for an additional 3-5 minutes or until a smooth and homogeneous consistency is obtained and set aside.

Gelatin Free Raspberry Mousse

- Using whisk attachment, combine mousse mix with water on first speed for 1 minute.
- Scrape down bowl and mix on high speed for an additional 3-5 minutes or until a smooth and homogeneous consistency is obtained.
- Combine with **Topfil Choice Raspberry** and set aside.

Gelatin Free Neutral Mousse

- Using whisk attachment, combine mousse with water and mix on low speed for 1 minute.
- Scrape down bowl and mix on high speed for an additional 3-5 minutes or until a smooth and homogeneous consistency is obtained and set aside.

Ganache Drizzle

- Melt **Belgian Chocolate Ganache** and cream together and cover top of mousse cake dripping sides on frozen cakes.
- Top with fresh raspberries and white chocolate curls. Dust with icing sugar as desired.

Assembly

- Line mousse moulds with acetate strips.
- Fill each mousse in a piping bag and set aside.
- Cut 4" disks of chocolate velvet cake and place in the bottom of the mould.
- Soak cake with simple syrup and pipe an even layer of chocolate mousse, followed by raspberry mousse and neutral mousse, levelling the top of the ring.
- Freeze cake for at least 4 hours or overnight.
- Unmould mousse cakes onto serving plates or cake boards and decorate with the ganache.