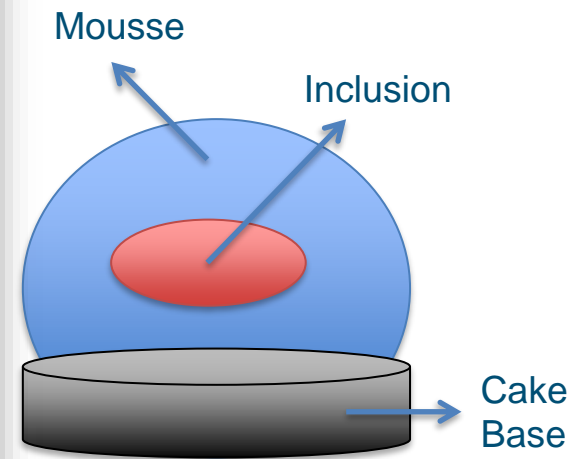


Chocolate Orange Bits Mousse



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Recipes



Mousse:

Veliche Dark chocolate 58%	250g	Egg	2 pcs	Gelatin leaf	5g
BakeLab Orange Fruit Bits	80g	Cointreau orange wine	10g	Milk	50g
SIB Non-Dairy 1030 Cream	250g	Fine sugar	50g		

Process (1):

Soak gelatin leaf in cold water to soften. Whip SIB cream to soft peak. Boil milk and mix with dark chocolate and cool till 30°C. Over simmering water, whip egg & sugar to ribbon stage. Blend into melted milk chocolate, add orange fruit bits, softened gelatin and whipped cream, standby for use.

Milk Chocolate Inclusion:

BakeLab Milk Chocolate	100g	Milk	100g	Glucose	30g	Butter	50g
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Process (2):

Boil milk and glucose. Mix into milk chocolate, cool till 50 °C then add butter, mix well. Pipe into a mold and store in freezer.

Chocolate Velvet Surface:

BakeLab Dark Chocolate	100g	BakeLab Cocoa Butter	100g
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Process (3):

Melt both ingredients and cool to 50 °C. Apply on surface with a spray.

Assembling:

In a round mold, pipe (1) and include (2) as shown in image. Freeze overnight. Remove mousse and assemble on a cake base. Spray with (3) and decorate.