

KOMPLET Mousse Veg

FOR THE PREPARATION OF MOUSSE, MOUSSE CAKES AND SLICES
WITH VEGETABLE STABILIZERS. DO NOT CONTAIN GELATINE OF PORK OR BEEF.



the best with something good!

KOMPLET MOUSSE VEG NEUTRAL
KOMPLET MOUSSE VEG TIRAMISU
KOMPLET MOUSSE VEG CHOCOLATE

Bake



KOMPLET Mousse Veg

FOR THE PREPARATION OF MOUSSE, MOUSSE CAKES AND SLICES WITH VEGETABLE STABILIZERS.
DO NOT CONTAIN GELATINE OF PORK OR BEEF.

The following Mousse products are available:

KOMPLET Mousse Veg Neutral
KOMPLET Mousse Veg Tiramisu
KOMPLET Mousse Veg Chocolate

Basic recipe for all types of Mousse Veg

KOMPLET Mousse Veg	200 g
Water, approx. 25 °C	250 g
Whipped dairy cream, sweetened	1.000 g
<hr/>	
Total weight	1.450 g

Method:

Combine the **KOMPLET Mousse Veg** with water and slowly fold in the whipped cream. Fill immediately into cake moulds and chill for approx. 2 hours.

If the Mousse cake is to be frozen, it should be allowed to set for 2 hours in the refrigerator before freezing.

If vegetable cream is used, the water amount may have to be increased by up to 500 g, according to the product used.



Bake the best with something good!



Abel + Schäfer
Schloßstraße 8-12 · 66333 Völklingen
Tel.: +49 (0) 68 98 / 97 26-0 · Fax: +49 (0) 68 98 / 97 26-97

export@komplet.com · www.komplet.com