

# Mousse Base Recipe

TM77 Grand Cru Maracaibo Mousse au Chocolat



RECIPE QUANTITY	1	Base Recipe	RECIPE NUMBER	CM40001
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## Dark chocolate mousse Maracaibo with mousse powder TM77

600 g milk 3.5%	21.16oz
750 g Maracaibo Mousse, Chocolate mousse powder	26.46oz
1200 g heavy cream 35% whipped	42.33oz

Bring the milk to a boil, pour over the chocolate mousse powder. Stir until well combined. Immediately incorporate at once half of the whipped cream, then the remaining whipped cream. Let set in the refrigerator 3 - 4 hours.

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2550 g <i>Dark chocolate mousse Maracaibo with mousse powder TM77</i>	89.95oz
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### FELCHLIN PRODUCTS

TM77 Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets