



SB MOUSSE MIXES

Instant mixes to prepare light & airy mousses.

- ✓ Quick & convenient preparation
- ✓ Freeze stable and clean cut
- ✓ Light & airy texture with creamy mouthfeel
- ✓ Gelatine free & egg-free formulation

SB MOUSSE MIXES

SwissBake® SB Mousse Mixes is a special range of instant premixes to prepare light & airy natural flavoured mousses and other creamy bavorois desserts. These premixes have been carefully formulated focusing on enabling professional bakers with the flexible & cost-effective desserts solution. Whether you have a big chain of restaurant / fine bakery or a small QSR, these premixes can easily add a gourmet touch to your current product offering without a lot of hassle or efforts. Just add milk & whip and voila!!! the creamy indulgence is ready to be served. Additionally, you can also surprise your customers by getting creative and adding toppings of your own choice and developing your own signature offerings.

SB MOUSSE - VANILLA | D13130



SB Mousse - Vanilla is an instant powder mix to prepare gelatin free vanilla mousse.

RECIPE

SB MOUSSE - VANILLA	400 gm
Milk (cold)	1000 gm

METHOD

Place all the ingredients into a mixing bowl. Whip it on high speed for 6 min to 7 min until smooth and raised. Piped in mould glasses and store in refrigerator for 60 min. Serve it as it is or add fruits, nuts or chocolate chips after whipping to make your own signature dessert.

INGREDIENTS

Sugar, Glucose Solids, Edible Starch, Emulsifier (471, 472b), Milk Solids, Dextrose, Vegetable Fat Powder, Stabiliser (E415), Nature Identical Flavours and Natural Color.

SB MOUSSE - SCHOKO | D13140



SB Mousse - Schoko is an instant powder mix to prepare milk based rich cream chocolate mousse dessert.

RECIPE

SB MOUSSE - SCHOKO	400 gm
Milk (cold)	1000 gm

METHOD

Place all the ingredients into a mixing bowl. Whip it on high speed for 6 min to 7 min until smooth and raised. Piped in mould glasses and store in refrigerator for 60 min.

INGREDIENTS

Sugar, Cocoa Powder, Glucose Solids, Edible Starch, Emulsifier (471, 472b), Milk Solids, Dextrose, Vegetable Fat Powder, Stabiliser (E415), Nature Identical Flavours.

Pack Size: **1.5** Kg Foil bag | Shelf Life: Best before **12** months of mfg if stored below 21°C