

# Standard Charlotte and Magnum Strawberry mousse

## Description

This mousse uses traditional techniques to create a fruity flavor. It has a fruit purée base, as well as two whisked ingredients - whipped cream and Italian meringue - and the whole thing is jellied using gelatin.

### Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

## Overall composition

FRUIT PURÉE	<div style="width: 59.7%;"></div>	59.7%
GELATIN POWDER 220 BLOOM	<div style="width: 1.3%;"></div>	1.3%
EGG WHITES	<div style="width: 7.4%;"></div>	7.4%
SUGAR	<div style="width: 12.1%;"></div>	12.1%
HEAVY CREAM 36% FAT	<div style="width: 19.5%;"></div>	19.5%
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OVERALL COMPOSITION		100%

## Step 1

### Whipped cream

<b>Composition</b>	<b>195 g</b>	<b>100%</b>
Heavy cream 36% fat	195 g	100%

Expansion when whipped 250%

### Technique

Whisk the cream (40°F or 4°C) at medium speed until its texture becomes light and frothy.

### Standard Charlotte and Magnum Strawberry mousse



59.7%

FRUIT PURÉE



12.1%

ADDED SUGAR

#### Ingredients

Strawberry purée,  
Heavy cream 36%  
fat, Sugar, Egg  
whites, Gelatin  
powder 220 Bloom



FREEZABLE



180%  
EXPANSION  
WHEN  
WHIPPED

## Step 2

### Standard Italian meringue

Composition	234 g	100%
Sugar	125 g	53.5%
Water	33 g	14%
Egg whites	76 g	32.5%

Expansion when whipped 380%

#### Technique

Mix the water and sugar in a saucepan, cook them at 245°F (118°C) and combine them with the beaten egg white.

Whisk using a mixer at medium speed until cool (approx. 86°F or 30°C).

## Step 3

### Standard mousse

Composition	1000 g	100%
Gelatin powder 220 Bloom	13 g	1.3%
Strawberry purée	197 g	19.7%
Strawberry purée	400 g	40%
Standard Italian meringue	195 g	19.5%
Whipped cream	195 g	19.5%

Expansion when whipped 180%

#### Technique

Sprinkle the gelatin onto the smaller portion of strawberry purée (40°F or 4°C), then leave it for 15 to 20 minutes until it is hydrated.

Heat the mixture to between 120 and 140°F (50 and 60°C) so that the gelatin melts, then combine it with the second portion of purée (40°F or 4°C). Homogenize with a mixer.

Combine approximately one third of the fruit purée with the Italian meringue, then start mixing with a whisk to assimilate their textures.

Add the rest of the fruit purée, fold it in with a spatula and finish off by gently adding the whipped cream in such a way that the mix remains light and frothy.

Pour immediately.



#### TASTING TEMPERATURE

Chilled

#### WAYS OF CONSUMING

On site ,  
Takeaway

#### STRENGTHS

Usual process and recipe