

Standard Bergamot mousse




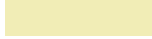

Description

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.

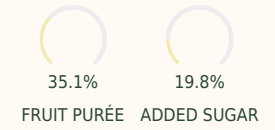
Suggested uses

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

Overall composition

FRUIT PURÉE		35.1%
GELATIN POWDER 220 BLOOM		1.3%
EGG WHITES		12%
SUGAR		19.8%
HEAVY CREAM 36% FAT		31.8%
OVERALL COMPOSITION		100%

Standard Bergamot mousse



Ingredients

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



Step 1

Whipped cream

Composition	318 g	100%
Heavy cream 36% fat	318 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.

Step 2

Standard Italian meringue

Composition	318 g	100%
Sugar	170.13 g	53.5%
Water	44.52 g	14%
Egg whites	103.35 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%
Bergamot purée	101 g	10.1%
Bergamot purée	250 g	25%
Standard Italian meringue	318 g	31.8%
Whipped cream	318 g	31.8%

Expansion when whipped 210%

Technique

Pour the gelatine over the small amount of pureed Bergamot at 4°C, then wait 15 to 20 minutes for the gelatine to hydrate.

Heat this mixture to between 50 and 60°C to melt the gelatine, then pour over the second part of the purée at 4°C and blend to mix well.

Combine about a third of the pureed fruit with the Italian meringue, starting the mixture with a whisk to bring the textures together.

Add the rest of the pureed fruit, mix with a pastry blender, then finish by gently folding in the whipped cream to keep the mixture as fluffy as possible.

Pour immediately.



FRUIT PURÉE USED

Fantastico & Femminello Bergamot

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Usual process and recipe