

Standard blackberry mousse

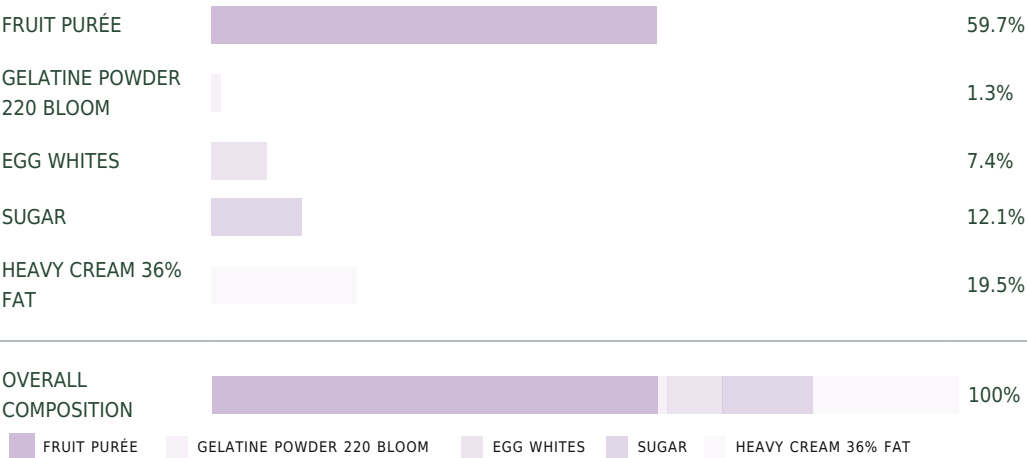
Description

This mousse uses traditional methods to create a fruit mousse, with a puréed fruit base and two whipped mixtures, whipped cream and Italian meringue, all set with gelatine.

Suggested uses

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

Overall composition



Standard blackberry mousse

59.7%
FRUIT PURÉE

12.1%
ADDED SUGAR

Ingredients

Blackberry purée,
Heavy cream 36%
FAT, Gelatine
powder 220 Bloom,
Egg Whites, Sugar

FREEZABLE

188%
EXPANSION
WHEN
WHIPPED

Step 1

Whipped cream

Composition	195 g	100%
Heavy cream 35% 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.

Step 2

Standard Italian meringue

Composition	195 g	100%
Sugar	104.3 g	53.5%
Water	27.3 g	14%
Egg whites	63.4 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%
Blackberry puree	197 g	19.7%
Blackberry puree	400 g	40%
Standard Italian meringue	195 g	19.5%
Whipped cream	195 g	19.5%

Expansion when whipped 179%

Technique

Sprinkle the gelatin onto the smaller portion of sour lychee 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.



FRUIT PURÉE USED

Blackberry Triple Crown

TASTING TEMPERATURE

Chilled

WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

Usual process and recipe