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## **TIRAMISU MOUSSE**

# CATEGORY

Bakery

### **INGREDIENTS**

#### Group 1

 Ingredient
 KG

 Water (cold)
 1.400

 Bakels Tiramisu Mix
 1.000

 Total Weight: 2.400

#### **METHOD**

- 1. Place water and BAKELS TIRAMISU MIX in mixing.
- 2. Whisk on low speed for 1 minute. Scrape down.
- 3. Whisk on top speed for 5 minutes.
- 4. Deposit as required and chill.

Notes: Consistency of the filling can be adjusted by increasing or decreasing the water to achieve the mouth-feel and setting properties required.