



Desserts and Patisserie - Mousse Style cakes

Recipe No:

R602 - R602b

TIRAMISU MOUSSE

USING [BAKELS TIRAMISU MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water (cold)	1.400	58.3%
	BAKELS TIRAMISU	1.000	41.7%

Total Weight	2.400
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- Method:**
1. Place Water then BAKELS TIRAMISU MIX in a mixing bowl.
 2. Whisk for 1 minute on slow speed.
 3. Scrape down.
 4. Whisk for a further 5 minutes on top speed.
 5. Deposit desired amount of mixture into shapes and place in refrigerator.

Notes: Recipe percentages are on total batter / mix weight (100%)