

TEXTURATM
go beyond texture

Tempo



HIGH PROTEIN CHOCOLATE MOUSSE


PB LEINER
The Clear Solution

HIGH PROTEIN CHOCOLATE MOUSSE

Ingredients for the powder mix

Formula	Quantity	Percentage
SOLUGEL® Ultra BD	15 g	9.70 %
TEXTURA™ Tempo B	3.70 g	2.39 %
Icing Sugar	40.00 g	25.88 %
Whipping Agent ¹	30.00 g	19.41 %
Skimmed Milk Powder	28.00 g	18.12 %
Cocoa Powder ² (10-12%)	22.00 g	14.23 %
Dark Chocolate Powder ³	15.30 g	9.90 %
Cocoa Extract ⁴	0.33 g	0.21 %
Salt	0.20 g	0.13 %
Vanilla Flavor	0.03 g	0.02 %

¹ Lamequick CE6068, BASF, ² Gerkens, Cargill, ³ CHM-X20P, Barry Callebaut, ⁴ Prova Type P2370, Prova

Preparation

1. Blend TEXTURA™ Tempo and SOLUGEL® with the other fine powders.
2. Add the powder blend (154.56 g) to 200 mL cold tap water (+/- 15°C) in a tall bowl. Whip with an electric mixer at low speed for a few seconds (to avoid a cloud of chocolate).
3. Then whip at high speed for ca. 3 minutes or until reaching a volume of about 800 mL.
4. Pour in dessert cups and cool for ca. 45 minutes in a refrigerator.

TEXTURA™ Tempo process steps



TO BE
PREBLENDED



BROAD
TEMPERATURE
RANGE



SHEAR
ACCORDING TO
TEMPERATURE

SUGGESTION

You can substitute water by milk in this recipe. We recommend using 250 mL of cold semi-skimmed milk. Additionally, you can claim that the mousse is 'high in protein', as 20.6 % of its energy value is provided by protein.



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