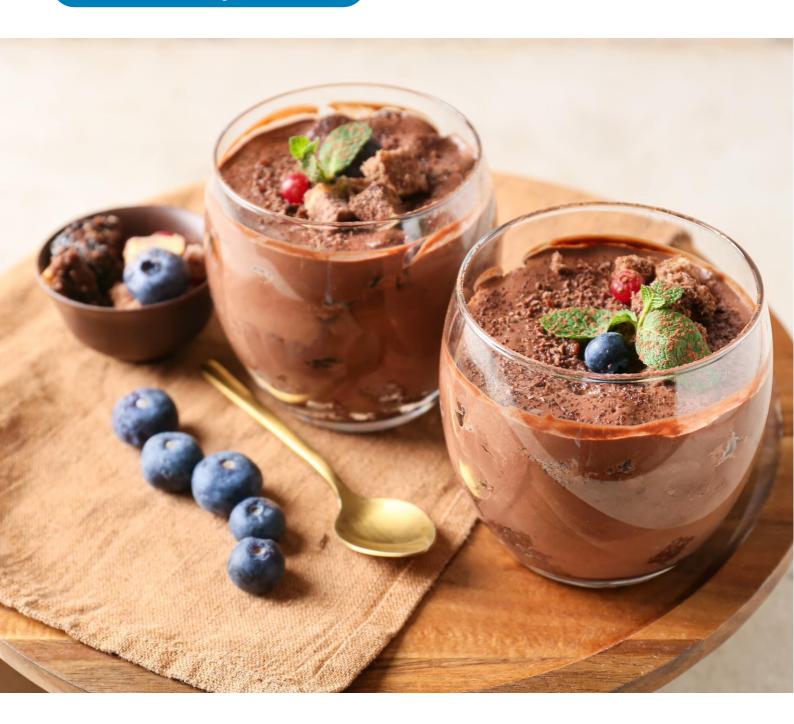


Tempo



HIGH PROTEIN CHOCOLATE MOUSSE



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 Powder² (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 %

¹Lamequick CE6068, BASF, ²Gerkens, Cargill, ³CHM-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



PREBLENDED



TEMPERATURE RANGE



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.

