

CHOCOLATE MOUSSE CRESCENT



A passion for fine European style pastries and Imported ingredients brings this delicious pastry within your reach. The rich flavor of this Chocolate Mousse filled pastry pleases the palette yet is light and decadent. Using our Marguerite Gel Chocolat and BakeMark Whipped Topping makes their production simple yet saving you time and money.

EXTRA SALES AND PROFITS FOR YOU!

Up-scale fine pastries demand premium pricing allowing you to reap higher per unit sales and higher profits. Display them elegantly letting your customers know that they are in for a very exceptional treat.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gel Chocolat / Gel Fraise
- Mirror Neutre
- Sunshine Sponge
- Whipped Topping



1. PREPARE THE MOUSSE



Prepare the mousse following the directions on Gel Chocolat and Gel Fraise. Slice a baked sheet layer of Sunshine Sponge in half, and place it on a board with the cut side up.

2. FILL WITH MOUSSE



Fill with the chocolate mousse mixture. The mousse mixture should be slightly soft so that it fills uniformly without pockets. Top with the other half layer then top with the strawberry mousse mixture and finish flat and smooth.

3. GLAZE & FREEZE



Place the sheet in the freezer until firm. Remove it from the freezer and glaze the entire sheet smoothly with Miroir Neutre and return it to the freezer.

4. CUT & DECORATE



When firm but not frozen hard, cut into crescents using a 3-1/2 to 4 inch round cookie cutter. Decorate as desired using chocolate shapes or fruit.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com