

FRANGUESA MOUSSE CAKE



Produits Marguerite ingredients are ideal for creating the highest standards of French Pastries and this attractive mousse cake with a unique texture is no exception. The combination of raspberry and chocolate is always a favorite. Its distinctive appearance and delicious to the taste, will bring the flair of the European bakery to your store. It only looks difficult to make but following these very easy steps will make you a “pro” in no time.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Mirror Neutre
- Extra Rich Devils Food Cake Mix
- Gourmet Raspberry Filling
- Whipped Topping



PRODUITS
MARGUERITE

1. PREPARE THE FRAME & MOUSSE



Place a sheet of bubble-wrap smoothly under the frame. Prepare the raspberry mousse (see recipe). This mixture should be slightly soft so that it fills uniformly without pockets. Cut a prepared chocolate layer to fit the form. It should be sized slightly smaller allowing for space between the form and the cake.

2. FILL WITH MOUSSE



Place a half-inch of the mousse mixture into the frame then press it firmly with a half layer of chocolate cake. Add more mousse by using a pastry bag. Be sure that the mousse is pressed uniformly against the wall of the form with out air pockets. Lining the form with an acetate collar helps removal from the form.

3. TOP WITH CAKE



Add additional mousse and swirl in a little Gourmet Raspberry Filling (approximately three ounces). Cover with a half cake layer and press firmly, then freeze. Remove frame before decorating.

4. DECORATE



Cover the entire top with red colored Neutre Miroir to give it a high gloss finish then decorate as desired using fresh raspberries, chocolate designs or other decorations.

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