

MANGO MOUSSE REDONDO



Authentic French recipes are used to make the items produced by Produits Marguerite. All ingredients are ideal for creating the finest French Pastries and this attractive individual pastry is no exception. Distinctive in appearance and delicious to the taste, it will bring the flair of the European bakery to your store. It might look difficult to make but by following these very easy steps and just a little practice your pastries will have that professional flair in no time.

EXTRA SALES AND PROFITS FOR YOU!

All Marguerite items freeze exceptionally well so, make larger quantities at a time, maximizing your labor and keep them frozen. Then, finish and decorate only what you need each day minimizing your stales. Sampling is the best way to boost sales so be sure to have plenty available for sampling.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Miroir Neutre
- Gourmet Brownie Mix
- Mango Filling
- Coating Sugar



1. PREPARE THE MOUSSE



Prepare the mousse following the directions for Gel Neutre. Add one part Mango Filling to four parts mousse mixture and fold together until smooth.

2. CUT & APPLY COLLAR



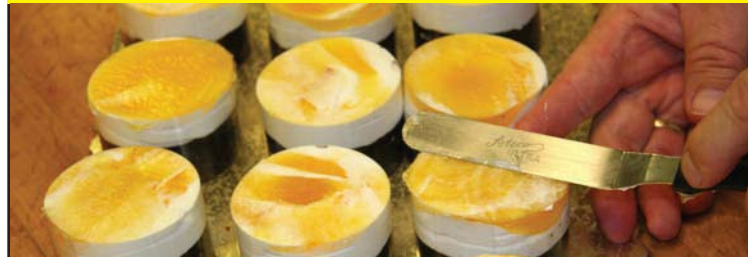
Cut 2-1/2 to 3 inch rounds from a pre-baked brownie. Our Gourmet Brownie Mix will work perfectly. The brownie sheet can be scaled lighter than for normal brownies. Wrap each round with a two-inch wide acetate collar.

3. FILL & TOP



Fill each cup with the mousse mixture making sure there are no air pockets. Smooth the top and refrigerate until set. When set spread straight mango filling over the mousse. Freeze until solid.

4. CUT & DECORATE



Remove from the freezer and glaze the top of each pastry with Miroir Neutre. Decorate as desired with chocolate shapes and dust very lightly with Coating Sugar. Do not use regular powdered sugar, as it will dissolve.

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