

# PRALINE MOUSSE CAKE



Pralines, or very finely milled hazelnuts, are very popular among European trained pastry chefs. This rich robust flavor lends itself well to coffee or tea making an exceptional dessert any time of day. The light texture of the Marguerite Mousse mixture gives it a delicate flair that is non-filling and appealing. No European pastry presentation is complete without a praline dessert in the offering.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Mirior Neutre
- Extra Moist White Cake Mix
- Marguerite Noiset' Extra
- Whipped Topping
- White Ganache
- Dark Ganache



PRODUITS  
**MARGUERITE**

## 1. PREPARE THE FILLINGS & FRAME



Using the Gel Neutre, follow the directions for dissolving the mousse powder then fold it into the whipped topping fairly briskly. This mixture should be slightly soft so that it fills uniformly without pockets. Add 4 ounces of Noiset' Extra to the mousse mixture.

## 2. CUT & FILL



Cut a prepared cake layer to fit the form. It should be sized slightly smaller allowing for space between the form and the cake. Fill around the edges then with additional mousse mixture and sprinkle liberally with chopped roasted hazelnuts.

## 3. SMOOTH & FREEZE



Top with a thin layer of cake and cover with the mousse mixture. Using a pastry bag makes this a simpler task. 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. Smooth the top with a spatula; then freeze.

## 4. DECORATE



Melt Dark Chocolate Ganache and White Ganache. Pour them alternately over the top, smoothing slightly if needed. Be sure to coat the entire top. After the ganache has set, decorate as desired with assorted chocolate decorations.

**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](http://www.yourbakemark.com)