

SUNSHINE PEAR MOUSSE



Authentic French recipes are used to make the items produced by Produits Marguerite. All ingredients are ideal for creating the finest French patisserie and this attractive pear-flavored creation 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 with just a little practice, your patisseries will quickly have that professional flair.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Mirror Neutre
- Westco Sunshine Sponge Cake Mix
- Dark Coating Chocolate



1. PREPARE THE MOUSSE



Using the Gel Neutre, follow the directions for dissolving the mousse powder, add the pear puree; then fold it fairly briskly into the whipped topping. This mixture should be slightly soft so it uniformly fills without air pockets.

2. CUT TO FIT



Cut a prepared sponge layer to fit the form. It should be sized slightly smaller to allow space between the form and the cake.

3. FILL & FREEZE



Using a pastry bag makes this a simpler task. Be sure that the mousse is pressed uniformly against the wall of the form without air pockets. Lining the form with an acetate collar helps removal from the form. Smooth the top with a spatula; then freeze.

4. DECORATE



Coat the entire top smoothly with Neutre Miroir; then garnish with fresh pear slices and assorted chocolate shapes. Use a brush to coat the fruit with additional Miroir.

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