

ANDES MOUSSE CAKE



Creativity allows you to make this decadent item as a French patisserie or as an individual fine pastry. We have made creativity so easy with our Marguerite line of ingredients. Developed and designed by Professional Pastry Chefs for Professional Bakers. For this pastry, we have combined our Extra Rich Devils Food Cake with Marguerite Gel Neutre to give you a refreshing dessert.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Dark Chocolate Ganache
- Extra Rich Devils Food Cake Mix
- Whipped Topping



1. PREPARE THE FRAME & MOUSSE



Using the Gel Neutre, follow the directions for Andes Peppermint 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



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. Place the other half cake layer on top, and press firmly. Lining the form with an acetate collar helps removal from the form.

3. TOP & SMOOTH



Top with additional mousse; then smooth with a spatula making sure that the surface is flat. Use the frame as a guide; then freeze.

4. DECORATE



Remove from the frame; then cover the entire top with a dark ganache to give it a high gloss finish. Decorate as desired using additional mints, chocolate designs or other decorations.

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