

CHOCOLATE RASPBERRY MEDLEY



This fine patisserie made with Produits Marguerite ingredients is a masterpiece of flavor combinations. A medley of Raspberry & Chocolate mousse brings these two rich flavors together in a dessert that meets the highest standards of French Pastries and is attractive and eye appealing too. The combination of raspberry and chocolate is always a favorite so; bring the flair of the European bakery to your store. It only looks difficult to make but following these very easy steps makes this a simple task.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

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



1. PREPARE THE FRAME & MOUSSE



Using the Gel Chocolat and Gel Neutre, prepare the chocolate and raspberry mousse mixtures (see recipe). This mixture should be slightly soft so that it fills uniformly without pockets.

2. FILL WITH MOUSSE



Cut a prepared half chocolate layer to fit the form and line the perimeter of the form with a sponge design sheet, which can be made or purchased. Fill with the chocolate mixture.

3. TOP & SMOOTH



Swirl in Gourmet Raspberry Filling. 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. Leave about 1 inch of room at the top. Place another half layer of cake over the mousse.

4. DECORATE



Top with the raspberry mixture. Smooth the top with a spatula making sure that the surface is flat. Use the frame as a guide, and then freeze. Cover the entire top with a mixture of Raspberry Filling (25%) and Neutre Miroir to give it a high gloss finish. Decorate as desired using chocolate designs or other decorations.

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