

Caramel Mousse

Recipe for 0.865 kg

Recipe No.: CM50000

Pastry Cream (hot)

100 g 3.53 oz Vanilla cream powder
1000 g 35.27 oz milk 3,5%
200 g 7.05 oz granulated sugar

Stir 250 g/ 8.8 oz of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the powder mixture and bring to a boil again.

120 g 4.23 oz Pastry Cream
240 g 8.47 oz Caramel brûlé fleur de sel
5 g 0.18 oz gelatine leaves 2 pieces
500 g 17.64 oz heavy cream 35% lightly whipped

Stir the Pastry Cream and the Caramel Brûlé until well combined. Dissolve the bloomed gelatine in some caramel cream and add to the cream mixture. Incorporate the lightly whipped heavy cream.

Felchlin products

Art. no	Products
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TM01	Caramel brûlé fleur de sel, Cream caramel Salt
UE03	Vanilla cream powder, vanilla cream powder warm