



GOURMET TREE

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Chocolate Mousse Dessert Mix

Major Australian dairy suppliers have developed a name for themselves in the Asia Pacific region for high quality milk and dairy dessert products. **Gourmet Tree** is a part of this growing tradition and has developed a powder mix that only needs adding to room temperature water to make an amazing, restaurant-quality Chocolate panna cotta-style dessert, with a light but satisfying texture.

Each 500g sachet makes 20-24 x 70g desserts, after following the directions below; however this can be adapted - add fruit, add milk, add cream, use with cakes or trifles – there are many possibilities!



Just mix our powder base with water with a stand mixer or hand blender to get these benefits. Add 500g **Gourmet Tree Chocolate Mousse Dessert Mix** to 1 litre water (at room temperature) and mix for 30 seconds. The dessert mix stays liquid for an hour and can be poured rapidly into tubs for sale later; it will become firm after cooling in the fridge. It can be layered with chocolate pieces, or poured over biscuits, candy or fruit to make unique gourmet desserts. It is stable in the fridge for 7 days.



Each box contains 12 x 500g premix = 6kgs

Nutritional Information

	125g of Dessert	100g of Powder
Energy	740kJ (177Cal)	1900kJ(453Cal)
Protein	6.4g	10.4g
Fat, Total	5.15g	16.4g
- Saturated	4.1g	13.2g
Carbohydrate	24.6g	63.0g
- Sugars	20.2g	51.7g
Sodium	58.5mg	150mg

Ingredients: Sugar, Milk solids, Cocoa Powder, Maltodextrin, Modified Starch (1422), Vegetable Fat, Gelatin, Flavourings, Salt, Food Acid (430), Preservative (202).

Allergens: Contains dairy and soy.

SHELF LIFE IS 18 MONTHS, STORE BELOW 27c