



GOURMET TREE

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Green Tea 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, Japanese restaurant-quality Green Tea panna cotta-style dessert, with a wonderfully light, yet 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 whipped 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 Green Tea Mousse Dessert Mix** to 1 litre water (at room temperature) and mix for 30 seconds. The dessert mix stays liquid for one hour and can be rapidly poured into cups or tubs for sale later; it will become firm after cooling in the fridge. It can also be **layered** with our other **Gourmet Tree** dessert mix product range as shown below, or with your own ingredients, such as fruit or yoghurt, so you can create your own signature dessert range. It is stable in the fridge for 7 days.



Each box contains 12 x 500g premix = 6kgs

Nutritional Information

	125g of Dessert Serve	100g of Powder
Energy	791kJ (189Cal)	1917kJ(458Cal)
Protein	4.7g	11.4g
Fat, Total	5.8g	14.1g
- Saturated	4.3g	10.3g
Carbohydrate	28.2g	68.3g
- Sugars	21.8g	52.9g
Sodium	75.5mg	183mg

Ingredients: Sugar, Milk Solids, Maltodextrin, Vegetable Fat, Modified Starch (1442), Green Tea Powder, Gelatin, Flavourings, Food Acid (330), Emulsifiers (471, 322 Soy).

Allergens: Contains dairy and soy.

SHELF LIFE IS 18 MONTHS, STORE BELOW 27C