Knorr® Professional Milk Chocolate Mousse Mix 10 x 8.75 oz





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Light and creamy chocolate dessert mix

- Great for filling pies, tortes, and cream puffs, frosting cakes, or as an easy dessert
- Preparation is as simple as whipping, chilling, and serving
- A time-saving staple for creating flavorful dishes in busy professional environments
- Perfect for creatively driven chefs working in commercial kitchens, restaurants, and hospitality

GTIN: 10048001920252

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All product information

Nutrition Details & Allergens



Vegetarian

Ingredients

Sugar, cocoa (processed with alkali), hydrogenated coconut oil, glucose syrup solids (wheat, corn and/or potato), glyceryllacto esters of fatty acids, sodium caseinate (milk), tetrasodium pyrophosphate, calcium lactate, xanthan gum.

Allergens

- Contains wheat and its derivatives
- Contains milk and its derivatives

Dietary Information

- Vegetarian

Product Information

Description

Knorr Professional Milk Chocolate Mousse Mix gives chefs a reliable option for creating tasty desserts with minor prep time in the kitchen. Perfect as a pie filling, pastry filling, or stand-alone dessert, these chocolate mousse mix packets create a smooth, creamy texture that your patrons will love. Preparation is as simple as whipping with milk, chilling, and serving. Use a stemmed glass to serve the chocolate mousse and garnish the dessert with whipped cream and fresh fruit for a simple yet enticing menu option

Packaging

10 x 8.75 oz

Container

Case

Product Number

GTIN	10048001920252

Usage Information

Preparation

For a quick and classic mousse dessert, just whip, chill and serve in a stemmed glass or create a wide variety of signature desserts. Garnish with whipped cream, fresh fruits and fanciful decorations. Pipe into chocolate cups, cream puffs or crepes. Fill pies and tortes and frost cakes. DIRECTIONS: 1. Into a mixing bowl, pour 16 oz (2 cups) of cold milk* (below 50ºF). Add contents of pouch. 2. Beat at medium speed for 2 minutes, scrape down sides of bowl, then beat at high speed for 3 to 5 minutes until fluffy and airy. Add desired flavoring and beat for 2 more minutes. Do not overbeat. For multiple pouch preparation, additional whipping time at high speed will be required to produce an ai

Yield

160 average servings per case

Shelf Life

730 Days

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