



CALLEBAUT MOUSSE MIXES

Unrivaled in taste, ready for your creativity!



CALLEBAUT®

BELGIUM 1911



Callebaut Mousse Mixes

Unrivaled on the market: the first chocolate mousse that really taste like home made while saving you time. The secret for their intense and authentic taste? The very high chocolate content in each of these Chocolate Mousse recipes. Furthermore their rich texture allows both piping in glasses and scooping “quenelles” on dessert plates.

Ready to use

- 1 bag of powder 800 g + 1 liter of milk = +/- 36 portions of 50 g!
- Preparation time: 5 minutes + 2 hours refrigerator.

Technical information

- When prepared and piped in cups, Chocolate Mousse can be deep frozen to (-18°C / 64°F).
- Keep cool and dry in a clean, odorless space: 12-20°C / 54-68°F.

Recipe Ideas (as seen on the front cover)

- Dark Chocolate Earl Grey Mousse
- White Chocolate Caramel Fill Mousse
- White Chocolate Coffee Mousse
- Milk Chocolate Ginger Lemon Mousse
- White Chocolate Raspberry Mousse
- White Chocolate Coconut Lime Mousse

For more innovative Mousse recipes, please visit <http://www.callebaut.com/us/en/products/ready-to-use-products/chocolate-mousse-powder>

Product Name	Description	Reference	Packaging
Dark Chocolate Mousse	Powder mix for instant preparation of dark chocolate mousse - 75% chocolate	CHD-MO-D-X27	800 g bag
Milk Chocolate Mousse	Powder mix for instant preparation of milk chocolate mousse - 70% chocolate	CHM-MO-M-X27	800 g bag
White Chocolate Mousse	Powder mix for instant preparation of white chocolate mousse - 58.5% chocolate	CHW-MO-W-X27	800 g bag

Shelf Life: 18 months for dark & milk; 12 months for white



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