CREAM STABILIZER

Our various bases and recipes for mousse.

DREIDOPPEL

IREKS

FOND ROYAL NEUTRAL

Mousse variations

Basic recipe for mousse:

Cream, whipped	1.000 kg
DREIDOPPEL FOND ROYAL CL NEUTRAL	0.200 kg
Water (room temperature)	0.250 l
Dreidoppel flavour of your choice	as desired
Total weight	1.450 kg

Instructions for use:
Whip the cream. Dissolve DREIDOPPEL FOND ROYAL CL NEUTRAL with the water, fold in a third of the whipped cream and the Dreidoppel flavour of your choice. Mix all together with the remaining whipped cream.

Chocolate mousse:

Cream, whipped	0.600 kg
Milk (boiling)	0.150 l
Dark chocolate 60 – 70 %, melted	0.375 kg
DREIDOPPEL FOND ROYAL CL NEUTRAL	0.060 kg
Water (room temperature)	0.075 l
Total weight	1.260 kg

Instructions for use:
Whip the cream. Make a ganache with the boiling milk and melted chocolate. Dissolve DREIDOPPEL FOND ROYAL CL NEUTRAL with the water and fold in a third of the whipped cream. Stir a third of the whipped cream into the ganache. Mix all together with the remaining whipped cream.

Mascarpone or cream cheese mousse:

Cream, whipped	0.900 kg
Mascarpone or cream cheese	0.100 kg
DREIDOPPEL FOND ROYAL CL NEUTRAL	0.160 kg
Water (room temperature)	0.180 l
Dreidoppel flavour of your choice	as desired
Total weight	1.340 kg

Instructions for use:
Whip the cream. Mix the mascarpone or cream cheese until smooth. Dissolve DREIDOPPEL FOND ROYAL CL NEUTRAL with the water, fold in a third of the whipped cream, mascarpone or cream cheese and the Dreidoppel flavour of your choice. Mix all together with the remaining whipped cream.

Fruit puree mousse:

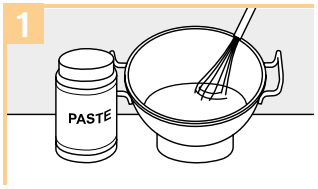
Cream, whipped	0.400 kg
Non-dairy cream, whipped	0.400 kg
Sugar	0.020 kg
DREIDOPPEL FOND ROYAL CL NEUTRAL	0.200 kg
Water (room temperature)	0.150 l
Fruit puree	0.200 kg
Dreidoppel flavour of your choice	as desired
Total weight	1.370 kg

Instructions for use:
Whip the creams and sugar together.
Dissolve DREIDOPPEL FOND ROYAL CL NEUTRAL with the water, fold in a third of the whipped cream, fruit puree and Dreidoppel flavour of your choice. Mix all together with the remaining whipped cream.

How to:

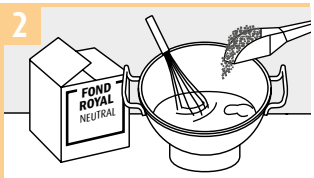
FOND ROYAL NEUTRAL CL + Pastes for Fine Pastry in 4 easy Steps

1



Mix cold water (25°) and the DREIDOPPEL Paste for Fine Pastry.

2



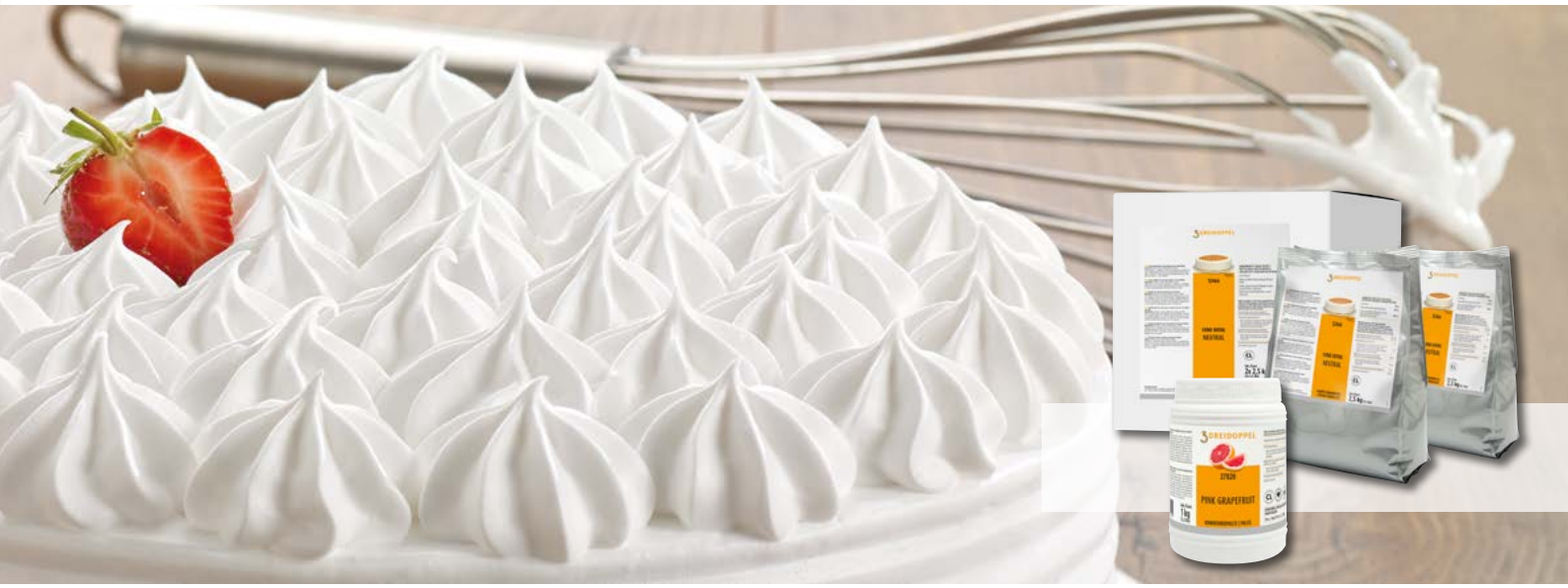
Mix the FOND ROYAL NEUTRAL CL with the liquid.

3

Fold into unsweetened whipped cream.

4

Turn the prepared mousse into individual rings or moulds. Allow to cool approx. 1 hour before serving.



PASTAROM FOND NEUTRAL

Mousse variations

Basic recipe for mousse:

Cream, whipped	1.000 kg
Optional: Condensed milk (if using acidic paste)	0.040 kg
Dreidoppel flavour of your choice	as desired
DREIDOPPEL PASTAROM FOND NEUTRAL	0.100 kg
Water (room temperature)	0.150 l
Total weight	1.290 kg

Instructions for use:
Whip the cream.
Optional: Mix the condensed milk with the acidic DREIDOPPEL PASTAROM paste flavour of your choice. Dissolve DREIDOPPEL PASTAROM FOND NEUTRAL with the water, fold in a third of the whipped cream and the DREIDOPPEL PASTAROM paste flavour of your choice. Mix all together with the remaining whipped cream.

Chocolate mousse:

Cream, whipped	0.600 kg
Milk (boiling)	0.150 l
Dark chocolate 60 – 70 %, melted	0.375 kg
DREIDOPPEL PASTAROM FOND NEUTRAL	0.030 kg
Water (room temperature)	0.045 l
Total weight	1.200 kg

Instructions for use:
Whip the cream. Make a ganache with the boiling milk and melted chocolate. Dissolve DREIDOPPEL PASTAROM FOND NEUTRAL with the water and fold in a third of the whipped cream. Stir a third of the whipped cream into the ganache. Mix all together with the remaining whipped cream.

Mascarpone or cream cheese mousse:

Cream, whipped	0.900 kg
Mascarpone or cream cheese	0.100 kg
Optional: Condensed milk (if using acidic paste)	0.040 kg
DREIDOPPEL PASTAROM paste flavour of your choice	as desired
DREIDOPPEL PASTAROM FOND NEUTRAL	0.080 kg
Water (room temperature)	0.120 l
Total weight	1.200 kg

Instructions for use:
Whip the cream.
Mix the mascarpone or cream cheese until smooth.
Optional: Mix the condensed milk with the acidic DREIDOPPEL PASTAROM paste flavour of your choice. Dissolve DREIDOPPEL PASTAROM FOND NEUTRAL with the water, fold in a third of the whipped cream, mascarpone or cream cheese and the DREIDOPPEL PASTAROM paste flavour of your choice. Mix all together with the remaining whipped cream.

Fruit puree mousse:

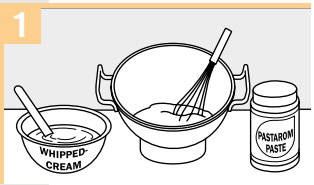
Cream, whipped	0.400 kg
Non-dairy cream, whipped	0.400 kg
Optional: Condensed milk (if using acidic paste)	0.040 kg
Dreidoppel flavour of your choice	as desired
DREIDOPPEL PASTAROM FOND NEUTRAL	0.100 kg
Water (room temperature)	0.100 l
Fruit puree	0.150 kg
Total weight	1.150 kg

Instructions for use:
Whip the creams together. Optional: Mix the condensed milk with the acidic DREIDOPPEL PASTAROM paste flavour of your choice. Dissolve DREIDOPPEL PASTAROM FOND NEUTRAL with the water, fold in a third of the whipped cream, fruit puree and the DREIDOPPEL PASTAROM paste of your choice. Mix all together with the remaining whipped cream.

How to:

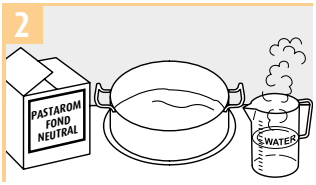
PASTAROM FOND NEUTRAL with dairy cream in 4 easy steps

1



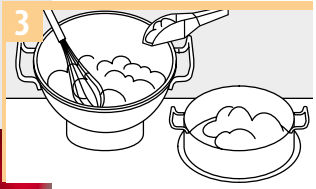
Mix any PASTAROM Paste or Classic with whipped dairy cream.

2



Mix hot water (approx. 60°C) with the PASTAROM FOND NEUTRAL.

3



Fold Fond Solution into fresh cream.

4

Fill into moulds/glasses and allow to cool for at least 4 hours.

SANETT

Basic recipe:

Cream, whipped	1.000 kg
Sanett	0.040 kg
Water (boiling)	0.080 kg
DREIDOPPEL PASTE for FINE PASTRY	as desired
Total weight	1.120 kg

Instructions for use:
Whip the cream. Mix hot water (80°C) into SANETT. Keep the prepared SANETT solution in warm (40 °C for working temperature). Fold in a third of the whipped cream, and the Dreidoppel flavour of your choice with SANETT solution. Mix all together with the remaining whipped cream.

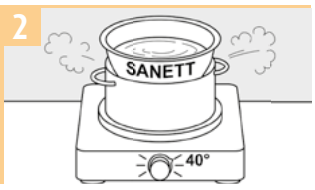
How to:

Prepare SANETT in 4 easy Steps

1

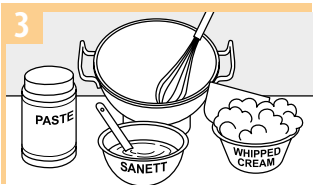
Mix 2 parts hot water (80°C) into 1 part SANETT.

2



Keep the prepared SANETT solution warm. 40 °C working temperature.
Tip: Use a rice cooker or bain-marie to keep it warm.

3



Mix SANETT solution with Pastes for Fine Pastry and sugar as needed and fold into the whipped cream. You can also use sweetened cream.

4

Turn the prepared mousse into individual rings or moulds. Allow to cool for at least 3 hours.

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