

CHOCOLATE MOUSSE SLICE

Chocolate mousse sandwiched between chocolate chiffon sponge cake and frozen in a skillet for your convenience. Easy to prepare – just add Chocolate Ganache coating and some decorative flair to create a touch of style to your counter.



Finishing instructions

OPTION 1

1. Remove frozen chocolate mousse slice from skillet.
2. Using a hot clean knife, cut into 10 equal portions (triangle or rectangle).
3. Defrost until soft.
4. Heat Zeelandia dark chocolate coating to 40-45°C. Coat each slice individually allowing coating to drizzle down the sides of mousse (±25g per slice) and decorate.



OPTION 2

1. Remove frozen chocolate mousse slice from skillet.
2. Defrost until soft.
3. Pour 250g Zeelandia dark chocolate coating over top of chocolate mousse slice and allow to set.
4. Using a hot clean knife, cut into 10 equal portions (triangle or rectangle) and decorate.



OPTION 3

1. Remove frozen chocolate mousse slice from skillet.
2. Defrost until soft.
3. Pour 250g Zeelandia dark chocolate coating over top of defrosted chocolate mousse slice and allow to set.
4. Heat up 20g Zeelandia choc dip until 35°C-40°C. Place into small disposable piping bag, cut small hole in end and spin choc dip across the coated chocolate mousse.
5. Allow to dry and then with a hot knife cut into 10 equal portions (triangle or rectangle).



PRODUCT	PROD CODE	BARCODE	PACK SIZE
Chocolate mousse slice	100101	600970014 9167	1000 g x 6



Tel +27 (0)21 905 4971 info@goosebumps.co.za www.goosebumps.co.za

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FROZEN CONVENIENCE