

# STRAWBERRY MOUSSE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Strawberry puree	364	67,9
Sugar (1)	30	5,6
325NH95 pectin	7	1,3
Margarine	7	1,3
<b>Yumgo YOLK POWDER</b>	<b>6</b>	<b>1,1</b>
Guar gum	1	0,2
<b>Yumgo WHITE POWDER</b>	<b>8</b>	<b>1,4</b>
<b>Water (to hydrate the powder)</b>	<b>64</b>	<b>12,0</b>
Sugar (2)	48	9,0
<b>Total</b>	<b>535</b>	<b>100,0</b>



## PROCESS

- Heat strawberry purée.
- Mix sugar (1) and pectin.
- At 45°C, incorporate the powders.
- Cook to 85°C.
- Pour over margarine. Add Yumgo Yolk powder and blend.
- Add guar gum and blend again.
- Mix Yumgo White Powder with water to rehydrate.
- Whip Yumgo White with the sugar (2).
- When the strawberry cream reaches 45-50°C, fold in the meringue and mix well. Use immediately.



## TIPS

- Mousse suitable for entremet
- Can be frozen

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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