

Mousse

Yield: Approx 2 Quarts



Easy

Ingredients

Amount

Itaberco Pronto Mousse, Classic (PS-420)	100 g
Whole Milk	100 g
Heavy Cream	1000 g
Itaberco Flavor Compound	30-60 g

To Assembly:

- 1 Weigh the **Itaberco Pronto Mousse, Classic (PS-420)** and whole milk into the mixing bowl and whisk together well.
- 2 Add heavy cream and **Itaberco Flavor Compound** and whip on low speed for about one minute until ingredients are well incorporated.
- 3 Whip on medium speed until stiff peaks form, and mousse is airy, about 4 minutes.
- 4 Use immediately or store refrigerated until ready to use.