

2 minutes application break

Fish mousse

Facts

Origin Ancient civilizations

Dates back Middle Ages

Ingredients Ground fish, cream, and seasonings

Spread or filling for dishes

MixSing Process



Design

| | |
|-------------|--|
| Shear | CFD simulations confirms $>200,000 \text{ s}^{-1}$ |
| Design | According to European legislation and CE marked |
| Hygiene | Complying with EHEDG guidelines |
| Viscosity | Up to 75,000 cP |
| Accessories | Vacuum system, scrape agitator |
| Materials | Stainless steel: AISI 316L. All materials: EC 1935 |

Insight

Fish mousse is a traditional dish made from ground fish, cream, butter, and various seasonings. It is a delicacy with a long history dating back to ancient times and is a staple in many cuisines worldwide, particularly in Europe.

The origins of fish mousse can be traced back to ancient civilizations, such as Greece and Rome, where fish was commonly used in cooking. In the Middle Ages, fish mousse was a popular way to use leftover fish by grinding it and mixing it with various ingredients such as cream, butter, and seasonings to create a flavorful dish.

The mixture is then chilled and shaped into small moulds. It is then either steamed or poached. Some variations of fish mousse include adding different types of fish, such as salmon or cod, or using different seasonings, such as curry powder or ginger, to create unique and diverse flavours.

Fish mousse is commonly served as a starter or an appetizer. It is often paired with a sauce or a salad. Fish mousse is also a popular ingredient in many home-cooked meals as it is easy to make and can be stored for future use. Fish mousse is also widely used in many professional kitchens and is an essential ingredient in creating a

wide range of dishes.

Fish mousse is particularly popular in French cuisine. It is a traditional dish in the region of Normandy, where it is often served with crème fraîche or a tarragon sauce. Other regions in Europe, such as Scandinavia and the British Isles, also have their versions of fish mousse, which may include different ingredients or preparation methods.



The power of simplicity

Web
tps.ltd

Europe
Fejringshusvej 16
DK-8722 Hedensted
erik.harbo@tps.ltd

Rest of world
11 Irving Place
Singapore 369551
claus.siegaard@tps.ltd