

2 minutes application break

Mousse

Facts

Origin Europe

Dates back 18th century

Ingredients Whipped cream, eggs, sugar, and flavorings

Dessert or topping for various dishes

MixSing Standard



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 1,500 cP
Accessories	
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Mousse is a light, airy, and creamy dessert made from whipped cream, eggs, and flavourings such as chocolate, fruit, or liqueur. It was initially made from a cream and egg whites mixture and sweetened with honey or sugar. The origins of mousse can be traced back to medieval Europe, where it was served as a sweet dish at the end of a meal. In the 18th century, mousse began to be made with chocolate and other flavourings, becoming popular across Europe and North America.

The cream is typically whipped to stiff peaks and combined with other ingredients such as eggs, chocolate, fruit, or liqueur

to make the mousse. The mixture is then chilled until set and can be served in various ways, such as in a glass or bowl or used as a filling for cakes or pastries. Some variations of mousse can be made with whipped egg whites and folded with whipped cream to create a light, airy texture.

Mousse is a versatile dessert that can be enjoyed in various ways. It can be served as a standalone dessert, often with a garnish of fruit or chocolate, or it can be used as a filling for cakes, pastries, and other desserts. Mousse is also used in cooking as a filling for savoury dishes, adding a creamy texture.

Mousse is a staple in many cuisines and is a popular dessert in many countries.

The popularity of mousse has spread worldwide, and it can be found in many different cuisines. It is commonly used in French and Italian cuisine, but it can also be found in other cuisines, such as Latin American and Asian cuisines.