EURO USA
FINE FOODS PURVEYOR

Callebaut Mousse Mix-White Chocolate (Special Order*)

Nothing beats homemade chocolate mousse. But with white chocolate mousse powder you have a great-tasting alternative at your fingertips. Unrivalled on the market: this chocolate mousse comes close to homemade mousse but saves you lots of time.

The secret to its intense and authentic taste lies in the very high chocolate content: it's made with 58.5% Callebaut white chocolate. Simply mix one bag of powder with 1 liter of milk and beat it for 5 minutes at full speed. It has the rich texture that is perfect for piping in glasses and scooping 'quenelles' on dessert plates. Callebaut's chefs recommend piping the mousse in glasses before cooling to preserve its nicely aerated texture. Quenelles should be scooped after cooling once the mousse has sufficiently set.

Product Details

Item	131403
Brand	Callebaut
Sold By	CS
Pack Qty	10
Pack Size	1.76 LB
Case GTIN/EAN/UPC	5410522546026
Unit UPC	5410522546033
Country of Origin	Belgium
Shelf Life from Production	12 months
Storage	Dry
Kosher	No
Gross Case Weight	17.6 LB
Ingredients	White chocolate 58.5% (sugar, whole milk powder, cocoa butter, nonfat dry milk, lecithin (soy), natural vanilla flavor), nonfat dry milk, sugar, hydrogenated palm kernel oil, milk protein concentrate, mono- and diglycerides (an emulsifier), acetylated mono- and diglycerides (an emulsifier), dipotassium phosphates (a stabilizer), carrot oil color.
Availability	*Special Order - Please contact your sales representative for more information.

© 2024 Euro USA Inc.