

HACO

Swiss Chocolate Mousse

Nutrition Facts:

Per serving 150ml (22g)

Amount	Dry Mix	
Energy	400	kJ
	90	kcal
Total fat	3.3	g
Saturated Fat + Trans	1.9	g
	0	g
Cholesterol	4	mg
Sodium	56	mg
Carbohydrate	16	g
Fibre	1.3	g
Sugars	12	g
Protein	0	g

Net Weight/Yield:

1,460g (70 Portions)

Ingredients:

Sugar, grape sugar, defatted cocoa powder, dried glucose syrup, hydrogenated palm oil, maltodextrin, carrageenan, modified potato starch, emulsifiers (of plant origin), milk protein, soy lecithin, stabilizer (of plant origin), potassium phosphate, pectin, salt, flavour.

Claims:

No trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Milk:	Preparation:
25 portions	520 g (13.5 scoops)	1 L	Whip 5 minutes high speed
50 portions	1,040 g (27 scoops)	2 L	Whip 6 minutes high speed
75 portions	1,460 g (full container)	2.8 L	Whip 7 minutes high speed

** the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

Directions:

- Blend required powder into cold milk and mix with an electric batter mixer at high speed for 4 - 6 minutes (according to quantity).
- Pour into bowls or dessert glasses and chill in refrigerator (5°C) till set.
- Serve well cooled.

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

Suggestion:

Can also be used as pie and/or pastry fillings (reduce amount of milk to 0.8 L per 520 g powder).

How to enhance this product:

Enrich with grated dark chocolate, finely chopped toasted nuts, poached fruit.

Add cream and liquors of your choice.
