



Inspired By European Tradition, Quality Baking And Pastry Ingredients CLEAN LABEL, LABOR SAVINGS, KOSHER

A-CODE Description

PACK SIZE

Classic Bakery Jams And Fillings
Bake Stable, Rich Flavors, Vibrant Colors
Gluten Free, Vegan, RTU

7346850	Jam, Apple, Light Amber Yellow Color, Classic Apple Flavor	20 LB
2819714	Jam, Apricot, Fire Orange Color, Rich Apricot Flavor	20 LB
7991130	Jam, Guava , Sunset Pink Color, Exotic Guava Flavor	20 LB
7884062	Jam, Mango, Amber Orange Color, Purely Sweet Mango Flavor	20 LB
6960248	Jam, Raspberry, No Seeds, Ruby Red Color, Sweet Raspberry Flavor	20 LB
2313298	Jam, Raspberry, With Seeds, Ruby Red Color, Sweet Raspberry Flavor	20 LB
2012764	Jam, Strawberry, Red Color, Sweet Strawberry Flavor	20 LB
3550674	Filling, Cherry, Use For Pies, Cakes, Tarts Or Decorative Topping	20 LB
3403632	Filling, Raspberry, Use For Pies, Cakes, Tarts Or Decorative Topping	20 LB
2282421	Filling, Wild Blueberry, Use For Pies, Cakes, Tarts Or Decorative Topping	20 LB

Professional Mixes And Baking Essentials
Innovative, Convenient, Consistent

5943334	Mix, Brownie, Chocolate, Gluten Free Just add butter, eggs, water and bake	2/ 5 LB
4330476	Mix, Cake, Molten Chocolate Volcano, Gluten Free Just add butter, whole milk and bake	2/5 LB
4156897	Mix, Chocolate Mousse, Gluten Free Add milk and mix	2/5 LB
6717958	Mix, Creme Brulee, Gluten Free Just add half and half, heavy cream and heat	2/5 LB
1231953	Mix, Lemon Curd (French Creme Citron) Just add butter, water and heat	2/5 LB
7969429	Mix, Meringue Express, Icing Just add powdered sugar, water and whip	2/5 LB
5698760	Mix, Mousse, Lite Gatino, Gluten Free, Neutral Just add fruit puree, heavy cream, water and mix	2/5 LB
7641980	Mix, Panna Cotta Base, Gluten Free, Vegan Just add heavy cream, milk and heat	2/5 LB
1835033	Mix, Pastry Creme, Supreme, Gluten Free Just add heavy cream, water and mix	12/13 OZ
3502714	Mix, Pastry Creme, Supreme, Gluten Free Just add heavy cream, water and mix	25 LB
1514022	Mix, Spanish Flan (French Creme Caramel), Gluten Free Just add heavy cream , milk and heat	2/5 LB
9523581	Egg White Use in meringues, icings, chiffon pies	5 LB
6258882	Ganache, Boston, Gluten Free, All Purpose Apply cold or hot, use as a filling, topping or icing.	18 LB
9358652	Glaze, Apricot, All Purpose, Gluten Free Enhance appearance and shine	20 LB
9923877	Pectin, Ruban Jaune, Thermoreversible Use in production of jams, jellies, marmalades	8/1 LB

Delivers Within 3 - 5 Business Days



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BOTTOM LAYER:

Blueberry Filling APN 2282421

LEMON CURD:

3.2 oz Lemon Curd Base APN 1231953

3.2 oz Water

1.6 oz Butter

BLUEBERRY MOUSSE:

2.4 oz Gatino Lite Mousse Base APN

5698760

4.8 oz Blueberry Filling APN 2282421

4.8 oz Heavy Cream

MERINGUE:

.4 oz Meringue Express APN 7969429

1.6 oz Water

2 oz Sugar

Inspired By **EUROPEAN TRADITION, QUALITY BAKING AND PASTRY INGREDIENTS**

This very refreshing blueberry mousse cup is a great spring and summer dessert. Very light and tangy with the sweetness of blueberry.

Yields: 8 – 4 oz Mousse Cups

- ★ Pipe 1 oz Blueberry Filling in desired 4 oz containers.
- ★ In a pot, combine Lemon Curd Powder & Water
- ★ Bring to a boil while whisking and remove from heat.
- ★ Add Butter & combine.
- ★ Pour 1 oz onto Blueberry Filling and place in fridge.
- ★ In a mixing bowl fitted with a whisk attachment, combine Gatino Base, Blueberry Filling, & Heavy Cream.
- ★ Whip for 2 minutes until light and fluffy.
- ★ Pipe 1.5 oz over Lemon Curd in each container & set aside.
- ★ In a mixing bowl fitted with a whisk attachment, combine Meringue Express & Water.
- ★ Whip until foamy and gradually add sugar.
- ★ Continue whipping for 1-2 minutes until stiff peaks form.
- ★ Top mousse cups with ½ oz Meringue and torch before serving.



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