

Dessert Recipes



WHITE & DARK MOUSSE

1kg Bag



INGREDIENTS

- 1000g Mousse Mix
- 1250g Milk



METHOD

Add the mousse to the milk and mix at high speed with a whisk for 5 minutes.

(add in flavouring paste here if required)



FLAVOURED MOUSSE

1kg Bag



INGREDIENTS

- 200g Mousse Mix
- 300g Water
(200g depending on flavour)
- 1000g Cream



METHOD

Lightly whip the cream.

In a separate bowl mix the mousse mix and water until combine.

Fold in the whipped cream.



CREME BRULEE MIX

IR01070610 / 1kg Bag



INGREDIENTS

- 70g Creme Brulee Mix
- 250g Milk
- 200g Cream



METHOD

Mix together milk, cream and creme brulee.

Keep stirring until the first boil then remove from heat.

(add in flavoring paste here if required)

Use vanilla bourbon paste for the best flavour.



PANNA COTTA MIX

IR01070579 / 1kg Bag



INGREDIENTS

- 130g Panna Cotta Mix
- 200g Milk
- 800g Cream



METHOD

Heat up milk and cream until first boil.

Take off heat and mix in with panna cotta mix.

(add in flavouring paste if required)



CHRISTMAS IN THE SUN

Orange & Cinnamon infused Creme Brulee with an orange compote. **Approx 13 portions.**



INGREDIENTS

- 500g Milk
- 400g Cream
- 140g Creme Brulee Mix
- 30g Orange Paste
- 1 Cinnamon Quill
- 5 Oranges

METHOD

1. Put cream and milk into a sauce pan, heat up with Cinnamon Quill. Leave to infuse for 30min.
2. Meanwhile, peel oranges and cut out orange segments. Place a couple of segments in the base of the glasses.
3. Whisk Creme Brulee powder into milk mixture. Keep stirring and heat up to first bubble and remove from heat (Approx 85C). Mix in Orange Paste. Strain and pour into glasses or ramekins.
4. Leave to set in the fridge decorate with more orange segments and dried orange slices

VEGAN HOLIDAY

Coconut Creme Brulee. **Approx 10 portions.**



INGREDIENTS

- 400g Coconut Milk
- 500g Coconut Cream
- 140g Creme Brulee Mix
- Vanilla Paste
(or 1 Scraped Vanilla Pod)

INGREDIENTS

- 300g Sugar
- 50g Glucose
- 30g Water
- 10g Vanilla Paste
- 50ml Malibu Rum
- Pineapple

METHOD

1. Put coconut cream and coconut milk into sauce pan, heat up.
2. Keep stirring and heat up to first bubble and remove from heat (approx 85°C).
3. Strain and pour into glasses or ramekins. Leave to set in the fridge.
4. Finish with some Raw Sugar (Cassonade) and blow torch it before serving.

OPTIONAL: Serve with Caramelised Pineapple cubes.

Place sugar glucose water and vanilla in a saucepan. Heat up to caramel.
Peel pineapple and dice up into 1x1m cubes. Once sugar reached caramel stage. Add in cubes. Caramelize them for 5 minutes and add rum.
Let it simmer for another 5 minutes and then take it off the stove.
Leave to cool and keep wrapped in the fridge until service.

BAILEYS AFTER DARK

Baileys Panna Cotta and a rich Baileys Dark Chocolate Mousse – **Approx 10 portions**



Silikomart Mould – Truffle 20

INGREDIENTS: Preparation in Advance

Baileys Panna Cotta

- 115g Baileys Liquor
- 450g Cream
- 75g Panna Cotta Mix

METHOD

1. Put cream in a sauce pan. Heat up above 80°C or until first bubble.
2. Whisk in panna cotta mix and Baileys.
3. Leave to cool then pour into 2x Silikomart Truffle 20ml and freeze.

Note: If you wish to remove some of the alcohol, you can add the baileys with the cream from the start.

INGREDIENTS: Preparation in Advance

Dark Chocolate Mousse

- 200g Choc Mousse Mix
- 250g Milk
- 20g Baileys Liquor

METHOD

5. For the Choc Mousse, Place all ingredients into a mixer and whisk on high speed for 5min. Scrape bottom of the bowl and whisk another minute.
6. Pipe into Silikomart Truffles 20ml and freeze. Should give 36. Save remainder in a piping bag in the fridge.

Finishing

7. Demould the frozen balls and leave to defrost in fridge before service.
8. Place some crumble or crushed cookies in the base of and place out 3 balls of dark chocolate mousse and 3 balls of Baileys Panna Cotta.
9. Pipe mousse around the balls and add some half macaron shells and chocolate sauce to finish the dessert.

CHOCOLATE ROYAL

Dark Chocolate Mousse with Mango Creme
Brulee center. **Approx 16 portions**



Silikomart Mould - Stone 85

INGREDIENTS: Preparation in Advance

Mango Creme Brulee

- 250g Milk
- 200g Cream
- 70g Creme Brulee Mix
- 15g Mango Paste

METHOD

1. For the Creme Brulee, put the cream and milk into a sauce pan, heat it up.
2. Whisk Creme Brulee mix into milk mixture. Keep stirring and heat up to first bubble. Remove from heat (Approx 85C).
3. Add in the Mango Paste.
4. Strain and pour into small silicone moulds suitable as inserts to the Silikomart Stone mould 85. Freeze.

INGREDIENTS

Dark Chocolate Mousse

- 300g Choc Mousse Mix
- 375g Milk

METHOD

1. For the Chocolate Mousse, place all ingredients into a mixer and whisk on high speed for 5 minutes.
2. Scrape bottom of the bowl and whisk another minute.
3. Pipe into 2x Silikomart Stone Mould 85. Demould the inserts and push into the Stone Mould then freeze.

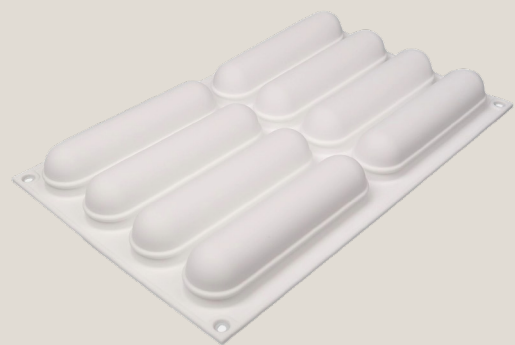
Finishing

8. Demould the Chocolate Mousse and place them on wired trays on top of a bowl or a tray (to catch excess glaze).
9. Melt a chocolate glaze* of your choice to 40-45°C and pour over the mousse,
10. Leave to set, then place the desserts on a tray in the fridge ready for service. Serve with mango compote, chocolate sauce and chocolate shavings.

* Recipe not supplied: Ready to use chocolate mirror glaze or make your own chocolate nappage.

PACIFIC VANILLA

Vanilla & Ginger Panna Cotta on a bed of fresh Mango. **Approx 16 portions.**



Silikomart Mould – Fingers 75

INGREDIENTS: Preparation in Advance

Ginger Panna Cotta

- 200g Milk
- 900g Cream
- 130g Panna Cotta Mix
- 20g Fresh ginger

METHOD

1. For the Panna Cotta, peel and crush up the ginger. Place it in a sauce pan together with cream and milk.
2. Heat up above 80°C or until first bubble, whisk in panna cotta mix.
3. Let the ginger infuse and leave to cool down.
4. Strain then pour into Silikomart Finger 75 and freeze.
5. Demould once frozen and keep in fridge until service

INGREDIENTS + METHOD

x2 Ripe Mango

1. Peel and finely slice the mango.
2. Cut the slices even and place the excess mango off cuts in a blender.
3. Blitz into a sauce (add vanilla paste as optional, and Vanilla sugar if Mango is not sweet enough)
4. Arrange sliced mango on a plate, add a Vanilla or coconut sponge in the base and cut some pieces as decoration.
5. Place the ginger Panna Cotta on top and decorate with crushed meringue.

L'ORANGE CLASSIC

Orange Panna Cotta with Orange Dark Chocolate mousse.
Orange segments infused with Cointreau. **Approx 16 portions**



Silikomart Mould - Fingers 75

INGREDIENTS:

Orange Segments

- 100g Sugar
- 20g Glucose (or Honey)
- 20g Water
- 25g Grand Marnier or Cointreau

METHOD

1. Peel oranges and cut out the segment.
2. Place sugar, glucose and water in a pan. Heat it to a caramel stage.
3. Add oranges and Grand Marnier, leave to simmer
4. Set aside to cool. Do a sauce test for thickness.
5. If it is too thick add some orange juice or water to thin it. Keep wrapped in the fridge.
6. Ready for service.

INGREDIENTS: Preparation in Advance

Orange Panna Cotta

- 410g Cream
- 50g Panna Cotta Mix
- 20g Orange Paste

METHOD

1. Put cream in a sauce pan. Heat up above 80°C or until first bubble. Whisk in panna cotta mix and orange paste.
2. Leave to cool then pour out in a tray lined with glad wrap (approx 100mm x 100mm and 1.5cm deep. Freeze.
3. Once frozen, remove from plastic and cut 1 cm wide. Keep frozen until Chocolate Mousse is ready.

INGREDIENTS:

Dark Chocolate Mousse

- 300g Choc Mousse Mix
- 375g Milk
- 20g Orange Paste (Optional)

METHOD

1. Place all ingredients into a mixer and whisk on high speed for 5min. Scrape bottom of the bowl and whisk another minute.
2. Pipe into 2x Silikomart Finger 75 and push in a the Orange Panna Cotta in each mould. Remove excess mousse and freeze. Save the leftover mousse to pipe on dessert.
3. Demould the frozen mousse and leave to defrost in fridge before service.

Finishing

1. Place chocolate soil (crumble) or crushed cookies and crispearls on a plate.
2. Place the "Finger" on the crumbs and pipe some mousse on top of it and around as decoration together with the Orange segments and sauce, then chocolate sauce to finish the dessert.

JAVA JUNGLE

Mocca Panna Cotta with creamy Coffee Centre.

Approx 16 portions



Silikomart Mould – Truffle 120

INGREDIENTS: Preparation in Advance

Coffee Panna Cotta

- 350g Cream
- 30g Panna Cotta Mix
- 15g Coffee Paste (or 5g instant Coffee)

METHOD:

1. Pour cream in a sauce pan. Heat up above 80°C or until first bubble.
2. Whisk in panna cotta mix and coffee paste. Leave to cool.
3. Pour into Silikomart Truffles 20 and freeze. Demould once frozen.

INGREDIENTS: Preparation in Advance

Chocolate Panna Cotta

- 1100g Cream
- 220g Milk
- 140g Panna Cotta Mix
- 55g Dark Callebaut Chocolate 56%
- 17g Coffee Paste (or 5g instant Coffee)

METHOD:

4. Pour cream in a sauce pan. Heat up above 80°C or until first bubble. Whisk in panna cotta mix and coffee paste.
5. Pour a third over the chocolate callets, stir until smooth. Add remainder of Panna Cotta Mix. Leave to cool.
6. Pour into Silikomart Truffles 120 and place a frozen Coffee Panna Cotta sphere in each mould. Freeze.
7. Demould the frozen Sphere and place on a round sponge disc. Leave in fridge to defrost ready for service.

Finishing

8. Drizzle chocolate sauce on the plate and on top of the sphere. Decorate top of sphere with a chocolate garnish and coffee bean.
9. For texture add chocolate coated feuilletine clusters or similar

VELVET ROMANCE

Strawberry Panna Cotta with Vanilla Panna Cotta. **Approx 16 portions**



Silikomart Mould – Amorini 100

INGREDIENTS

Vanilla Panna Cotta – Prep in Advance

- 350g Cream
- 30g Panna Cotta Mix
- 15g Vanilla Paste (or half a vanilla pod scraped)

Strawberry Panna Cotta

- 800g Cream
- 200g Milk
- 140g Panna Cotta Mix
- 60g Strawberry Paste

METHOD:

1. For the Vanilla Panna Cotta, put cream in a sauce pan. Heat up above 80°C or until first bubble.
2. Whisk in panna cotta mix and vanilla paste. Leave to cool. Pour into Silikomart Truffles 20 and freeze. Demould once frozen.

1. For the Strawberry Panna Cotta, put cream in a sauce pan. Heat up above 80°C or until first bubble. Whisk in panna cotta mix. Leave to cool and stir in the Strawberry paste.
2. Pour into Silikomart Amorini 100 and place a frozen Vanilla Panna Cotta sphere in each mould. Freeze. Demould once frozen.

INGREDIENTS

Strawberry sauce

- 100g Sugar
- 20g Glucose (or Honey)
- 20g Water
- 5g Vanilla Paste
- 50g Frozen Strawberries

METHOD:

1. Place sugar, glucose, vanilla and water in a pan. Heat it to a thick bubbles stage, approx 130C.
2. Add all the frozen strawberries, simmer on low heat.
3. Set aside to cool. Blitz and strain. If you have fresh strawberries add diced pieces to the sauce.

Finishing

1. Demould the frozen Sphere and place on a round sponge disc. Leave in fridge to defrost. Ready for service.
2. Place a vanilla sponge on a plate and place heart in the center. Drizzle sauce and strawberry compote around it and add freeze dried berries and meringue pieces.

Products Used

VELVET ROMANCE

Panna Cotta Mix + Strawberry Paste + Silikomart Amorini 100 Mould

IR01070579

IR01100217

SK036.186.99.0065

JAVA JUNGLE

Panna Cotta Mix + Callebaut 56% Chocolate + Coffee Paste + Silikomart Truffle 120 Mould

IR01070579

CL0811-E4-U71

IR01100226

SK036.192.87.0065

L'ORANGE CLASSIC

Panna Cotta Mix + Orange Paste + Chocolate Mousse Mix + Silikomart Fingers 75 Mould

IR01070579

IR01100228

IR01070606

SK036.248.87.0065

PACIFIC VANILLA

Panna Cotta Mix + Silikomart Fingers 75 Mould

IR01070579

SK036.248.87.0065

CHOCOLATE ROYAL

Creme Brulee Mix + Mango Paste + Chocolate Mousse Mix + Silikomart Stone 85 Mould

IR01070610

IR01100231

IR01070606

SK036.163.87.0065

BAILEYS AFTER DARK

Panna Cotta Mix + Dark Chocolate Mousse Mix + Silikomart Truffle 20 Mould

IR01070579

IR01070606

SK036.172.87.0065

CARIBBEAN

Panna Cotta Mix

IR01070579

CHRISTMAS IN THE SUN

Creme Brulee + Orange Paste

IR01070610

IR01100228

VEGAN HOLIDAY

Creme Brulee

IR01070610