



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter 2023

# NO-BAKE MOUSSE TART

## OVERVIEW

(Recipe makes 2 Mousse Tarts)

## INGREDIENTS

### Group 1

Ingredient	KG
<a href="#">Bakels Choc No-Bake Mix</a>	2.000
Bakels Creamy Yellow Margarine (melted)	0.500
Water	0.200
<b>Total Weight:</b>	<b>2.700</b>

### Group 2

Ingredient	KG
<a href="#">Bakels Tiramisu Mousse</a>	1.200
<a href="#">Bakels Delight Imitation Cream</a>	0.800
Cold Water	1.000
<b>Total Weight:</b>	<b>3.000</b>

## METHOD

1. Place the Choc No-Bake Mix, melted Creamy Yellow Margarine and Water (Group 1) into a mixing bowl.

2. Mix on slow speed until all the ingredients are properly mixed. Do not over mix to avoid the biscuits from breaking up too much.
3. Using the No-bake mixture, create a tart base by pressing it into an oil greased cake ring.
4. To make the mousse filling place the cold water and Bakels Delight from Group II into the mixing bowl.
5. Add the Tiramisu Mousse Mix from Group II and blend for 2 minutes on slow speed.
6. Whisk for 5 minutes on high speed.
7. Scoop the Tiramisu Mousse onto the Choc No-bake tart bases and smooth out.
8. Refrigerate for one hour to set and then decorate for Easter or as desired.