

Vizyon Charlotte/Mousse Stabilizer – Directions for Use

Ingredients:

200 grams of Charlotte powder
250 ml water
1 litre of thickening cream
100 grams of custard powder (optional)

Directions:

Thickened Cream

- Place 1 litre of thickening cream into the mixer bowl.
- Add the 100 grams of custard powder to the thickening cream - if desired
- Mix until the cream is ready.

Charlotte mixture

- Place 200 grams of Charlotte powder in a large mixing bowl.
- Slowly add the water and mix with a wire whisk. Ensure that the water is gradually added into the mix to avoid the mixture clumping.
- Once your mixture has become a paste add the remaining water while mixing at the same time until the paste is dissolved.

Combine:

- Combine the cream with the charlotte mixture in your bowl and whisk until the mixture is homogenous and ready to use.

Your charlotte mousse filling is now ready to be applied by piping into or onto your product.