

Reduced Sugar Raspberry Mousse cake

Makes: 1 tray 60 x 20 cm

Ingredients:

Murbella TREND (reduced sugar shortbread base) 0.350kg
Braun Swiss Roll TREND (reduced sugar sponge) 0.500kg

Raspberry Mousse Reduced Sugar

Alaska Express Neutral TREND (reduced sugar) 0.150kg
Water 20 - 25°C 0.250kg
Frozen raspberries pulped 0.400kg
Macphie GlenDelight 0.900kg

Dissolve Alaska-express in water, add the fruit puree and fold into the GlenDelight

Decorating Gel

Water 0.100kg
Raspberry pulp 0.029kg
Sugar 0.005kg
Braun Kabi (powdered juice thickener) 0.010kg

Blend sugar with Kabi, add boiling water and mix in raspberry pulp

Method:

- Pin Murbella pastry base and bake at 180°C for 12 min
- Spread base with apricot jam
- Place a layer of Braun Swiss Roll TREND topped with a layer of raspberry mousse topped with a layer of swiss roll topped with a layer of raspberry mousse
- Finish with decorating gel

