

Dawn®: Creating Happiness



Dawn® Mousses / Crème Desserts

Are you looking for delicious, cost effective desserts that can be easily made, fresh on site? Our Dawn® Mousse / Crème Dessert range is the perfect solution!

- ✓ **Keep menus updated** – multiple recipes are possible to maintain a point of difference and interest
- ✓ **Easy to use** – simple application methods for each recipe meet the need for variety and stability
- ✓ **Manage costs & increase profits** – using low cost, everyday ingredients to create a range of recipes with different finishes and price points
- ✓ **Natural flavours** – all mixes are natural and provide great taste variants

Item Code	Product Name	Weight	Pack
2.03893.211	Mousse / Crème Dessert - Base*	2.5kg	2 x 2.5kg
2.03895.211	Mousse / Crème Dessert - Chocolate	2.5kg	2 x 2.5kg
2.03907.211	Mousse / Crème Dessert - Fruits of the Forest	2.5kg	2 x 2.5kg
2.03904.211	Mousse / Crème Dessert - Lemon	2.5kg	2 x 2.5kg
2.03906.211	Mousse / Crème Dessert - Peach & Passion Fruit	2.5kg	2 x 2.5kg
2.03908.211	Mousse / Crème Dessert - Raspberry	2.5kg	2 x 2.5kg
2.03894.211	Mousse / Crème Dessert - Strawberry	2.5kg	2 x 2.5kg

**Base needs to be used in combination with Dawn® Compounds for colour and flavour*

Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

Our ultimate goal is creating happiness through sweet bakery. Therefore we provide the best ingredients so you can create and serve the best sweet pastries to your customers. That's what makes us happy!

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MOUSSES/CRÈME DESSERTS 08_16

Dawn®
Creating happiness™

Ready to Create



Our NEW Mousse/
Crème Dessert Mixes

Make delicious fluffy mousses, smooth crème filled desserts or creamy panna cotta

- ✓ Natural flavours
- ✓ Harmonised yield
- ✓ Consistent quality
- ✓ Freeze/thaw stable

www.dawnfoods.co.uk

Dawn®
Creating happiness™

Dawn® Mousse / Crème Dessert

Dawn® Mousse / Crème Dessert Mix offers a flexible dessert solution. Use our mix to create multiple offerings, from classic chocolate mousses to fruity trifles, indulgent crème dessert pots, creamy tart fillings or simple cupcake toppings - one mix can do it all! See how simple it is to create recipes below:



The trend of food products becoming more natural is indisputable, which is why our range has been developed with natural flavours to meet consumer preferences.

To make mousses

800ml cream + 200ml cold milk - whisk at medium speed. Slowly stir in 200g of Dawn® Mousse / Crème Dessert mix, then whisk at medium speed until thick, or as required. Portion the mousse into moulds then refrigerate.

Dawn® Mix	Cream	Cold Milk	Portions
200g	800ml	200ml	24
500g	2L	500ml	60
2500g	10L	2.5L	300

Note: For the Mousse / Crème Dessert – Base: flavour with Dawn® Compounds by adding 50g – 100g of compound after the mousse has thickened.



To make crème desserts

Mix all the ingredients, leave to stand briefly and mix again. Portion the crème filling into the desired format and then refrigerate.

Dawn® Mix	Cream	Cold Milk	Portions
200–220g	500ml	500ml	12
400g	1L	1L	24
2500g	6.250L	6.250L	150

Note: For the Mousse / Crème Dessert – Base: flavour with Dawn® Compounds by adding 50g – 100g of compound with the other ingredients.



To make panna cotta

Boil up the milk and cream together – take off the heat and add the Dawn® Mousse / Crème Dessert mix. Stir, then portion the liquid mix into moulds and refrigerate. Allow to chill and set completely before turning them out.

Dawn® Mix	Cream	Cold Milk	Portions
200g	500ml	500ml	12
400g	1L	1L	24
2500g	6.250L	6.250L	150



Recipe ideas

Black Forest Mousse Pots

RECIPE

Dawn® Mousse / Crème Dessert Mix – Chocolate
Dawn® Delifruit Classic – Dark Cherry
Cream + Cold Milk
Whipped Cream
Chocolate cake, cookie or brownie crumbs
Dobla® Chocolate Decorations

METHOD

Make up the chocolate mousse as per instructions. Pipe Dawn® Delifruit Classic – Dark Cherry at the bottom of the dessert glass, pipe the chocolate mousse on top, add another layer of the Dawn® Delifruit Classic – Dark Cherry then add the whipped cream. As a final decoration crumble some chocolate cake, cookie crumbs or brownie on top of the dessert and finish with a Dobla® Chocolate Decoration.

Chocolate & Nut Panna Cotta

RECIPE

Dawn® Mousse / Crème Dessert Mix – Chocolate
Dawn® Chocolate Topping Sauce
Cream + Cold Milk
Crushed Nuts & Chocolate Chunks for decoration

METHOD

Make up the chocolate panna cotta as per instructions. Once the mix has been portioned into the moulds and left to cool, take out the panna cotta from the moulds and place onto dessert plates. Using the Dawn® Chocolate Topping Sauce, fill the centres or drizzle over the top of the panna cottas, then finish with crushed nuts and chocolate chunks.

Filled Cookies

RECIPE

Dawn® Mousse / Crème Dessert Mix – any flavour
Dawn® American Style Cookies
Cream + Cold Milk

METHOD

Make up the mousse as per instructions in any flavour of your choice. Prepare the cookies by sandwiching them with the mousse filling, using a piping bag, to create exciting cookie alternatives – adding a twist to a simple cookie dessert.

Double Chocolate Mousse Desserts

RECIPE

Dawn® Mousse / Crème Dessert Mix – Chocolate
Dobla® Chocolate Curls for decoration
Cream + Cold Milk

METHOD

Make up one batch of chocolate mousse and one batch of chocolate crème filling as per instructions. Fill the chocolate crème into the bottom of dessert glasses, then pipe the chocolate mousse on top. Finish with Dobla® Chocolate Curls to create a simple yet effective twist on a classic chocolate mousse dessert.

Passion Fruit Melba Crème Pots

RECIPE

Dawn® Mousse / Crème Dessert Mix – Raspberry
Dawn® Delifruit Classic - Passion Fruit
Cream + Cold Milk
Whipped Cream & Fresh Raspberries for decoration

METHOD

Make up the raspberry crème filling as per instructions. Pipe Dawn® Delifruit Classic – Passion Fruit into the bottom of the dessert glasses. Pipe or spoon on top the raspberry crème filling, add another layer of the Dawn® Delifruit Classic – Passion Fruit, then top with whipped cream. Finish with fresh raspberries.

Cappuccino Mousse Desserts

RECIPE

Dawn® Mousse / Crème Dessert Mix – Base
Dawn® Creme Cake Mix – Plain
Cream + Cold Milk
Whipped Cream
Dawn® Compound – Mocha
Cocoa for dusting & Dobla® Chocolate Decorations

METHOD

Make up the mousse base by adding in the Dawn® Compound – Mocha as per instructions. Make up and bake the Dawn® Creme Cake Mix – Plain as per bag instructions and once cooled cut out circular discs. Use the cake discs as the base, and use a circular mould to build the dessert. Pipe the mocha mousse on top of the cake disc, then the whipped cream – once complete remove the circular mould. Finish with a dusting of cocoa powder and a Dobla® Chocolate Decoration.

