

# Brownie Passionfruit & Peach Mousse Bars

SKILL LEVEL

3



TIME

120<sup>m</sup>



## YOU WILL NEED:

Baking Form – silicon mats – long bars  
Dawn Scoop & Bake Chocolate Brownie  
Dawn Passion Fruit – Peach Fond Mix  
Dawn Glaze - Decorgel Passionfruit  
Whipped Cream  
Dawn Chocolate Decorations – small chocolate bars

**YIELD: 1 kg S&B Brownie = 1 Baking Tray cut by 10 x cm =  
about 14 pieces**

## METHOD:

To begin mix around the Dawn Scoop and Bake brownie with a spatula or a spoon.

Pour the brownie batter in to the baking tray to create a sheet brownie.

Bake at 190° degrees for around 35 mins in a deck oven.

Once cooled, take the brownie out and slice into bars.

### To make the mouse bars:

Passionfruit-Peach Mousse, 200 g Fond Passionfruit Peach, 200 g Water  
Mix well together, then fold in the 1000 g whipped dairy cream.

Fill the silicone moulds and freeze.

Once the mouse bars have frozen, place on the brownie.

Glaze with Decorgel Passion Fruit.

Finally decorate with fresh fruit - we have used cranberries but other berries will work.

Place a chocolate decoration (mini plaque) at the end of each mousse bar to complete the look and serve!

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