

*We share
your passion*

Dejaut[®]

BAVARIA MOUSSE POWDERS

For preparation of Mousse Cakes
and Desserts.



Bavaria Mousse Powders guarantee delicious mousse preparations

The Bavaria mousse powders will help you to always obtain perfect quality mousse creams of delicious texture and taste. You can prepare all your Mousse Cakes, Bavarois Cakes and Desserts in no time and without effort. Thanks to the convenient and easy preparation, you will save time and costs when preparing large production scale desserts. The Bavaria mousse powders guarantee a very stable mousse of a smooth and light texture and a delicious mouthfeel and taste.

For all your cake creations and dessert recipes, Bavaria mousse powders come in a very wide range of all kinds of flavours.

Product Benefits

- Easy to use, convenient product: preparation in 2 steps with only 1 additional ingredient (whipped cream)
- Delicate and creamy texture
- Time saving and economical: excellent value for a large production scale
- Excellent hold of the bavarois, freeze and thaw stable: cakes are easy to cut, even long after thaw
- High standardized quality
- Wide range of flavours with excellent and genuine taste

Classic flavours

BAVARIA Neutral with sweet whey powder and flavouring

BAVARIA Chocolate with cocoa powder and fat reduced cocoa powder

BAVARIA Milk Chocolate with chocolate powder and cocoa powder

BAVARIA White Chocolate with white chocolate

BAVARIA Caramel with caramel powder

BAVARIA Tiramisu with skimmed milk and fresh cheese powder

BAVARIA Vanilla with egg yolk powder and vanilla spent beans

BAVARIA Crème Brulée with egg yolk powder, spent vanilla beans and natural vanilla flavouring

BAVARIA Nougat with nougat powder, honey, natural vanilla flavour, honey powder and hazelnuts



Fruity flavours

BAVARIA Lemon with lemon juice powder and natural lemon flavouring with other natural flavourings

BAVARIA Passion fruit with passion fruit powder, natural flavouring and orange purée

BAVARIA Blackcurrant with dried blackcurrants and concentrated blackcurrant juice

BAVARIA Apricot with dried apricots and natural flavouring

BAVARIA Strawberry with dried strawberries

BAVARIA Raspberry with dried raspberries

BAVARIA Pear with dried pears



HALAL

The CSM company recognizes the special requirements of the Islamic principles of ethic & morality in regards to food and food ingredients. CSM offers you a range of mousse powders that are certified according to the HALAL guidelines.

Our HALAL approved mousse powders are ideal for the production of mousse cakes and desserts.



Usage instructions

Step 1: Prepare 1 liter of sweetened whipped cream.

(If you use unsweetened dairy cream add 50-100 g sugar)

Step 2: Whisk 200 g of Bavaria into 300 g of tempered water (25-30°C). **/**

Step 3: Fold in 1/3 of the whipped cream while mixing quickly.

Step 4: Then gently mix in the remaining whipped cream.

Your Bavarois Mousse is ready. You can proceed with the Bavarois Mousse for filling or assembling your desserts. Your Bavarois and Mousse Cakes can be stored for a short time in a freezer to facilitate the glazing and decoration of your Cakes.

* For the Bavaria- Chocolate, Milk Chocolate and White Chocolate → use hot water (30-35°C)

** For the Bavaria- Vanilla → mix 600 g of luke warm milk (minimum 20°C or hot) and 400 g of Bavaria-Vanilla

These basic sponge cake recipes can be used as a basis for all cakes in this recipe booklet.

Basic Sponge Cake Recipes

INGREDIENTS	WEIGHT Standard Sponge	WEIGHT Chocolate Sponge
Eggs, whole	3,000 kg	3,000 kg
Sugar	3,000 kg	3,500 kg
Water	1,400 kg	1,400 kg
Flour	2,400 kg	2,400 kg
SIMA Cake Mix	1,000 kg	1,000 kg
Cocoa Powder		0,540 kg

PREPARATION

For sponge mix all ingredients at high speed for 7 to 8 minutes to a liter weight of 430 to 460 g. Mix cocoa powder with some water from recipe and mix in slowly in the last minute. Scale 600 g for 26 cm sponges or 500 g for 60 x 40 cm swiss rolls.

Baking

Sponge Cakes: 25 - 30 min. at 180°C/355°F

Swiss Rolls: 5 min. at 240°C/465°F



Apple & Cinnamon Domes

Recipe for 16 pieces

INGREDIENTS	WEIGHT	PREPARATION
APPLE FILLING		
FRUFFI APPLE	0,400 kg	
CINNAMON MOUSSE		
BAVARIA VANILLA	0,200 kg	Boil the milk with cinnamon stick.
MILK	0,300 kg	Add Bavaria Vanilla.
PRIMA NATCREAM	0,500 kg	When cooled (20-25 ° C),remove stick add the lightly whipped cream.
CINNAMON STICK	1 piece	

ASSEMBLY AND FINISHING

Garnish Ø 4.5 cm half-sphere silicone molds with about 25 g of Fruffi Apple. Cut out Ø 4.5 cm sponge discs, soak and place on top of the half-spheres. Freeze. In Ø 7.5 cm half-sphere silicone molds, garnish with 2/3 cinnamon mousse and place the apple filling insert made above. Smooth with cinnamon mousse and place in the fridge. After demolding, glaze with Miroir White Chocolate colored yellow and heated to +/- 35° C. Place the dome on a Breton shortbread disc (Ø 85 mm).





Banana Chocolate

Recipe for 1 frame 60 x 40 x 4 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE PRALIN CROQUANT	0,800 kg	Modify the temperature to obtain the desired texture.
BANANA FILLING BAVARIA NEUTRAL WATER, 60°C FRUFFI BANANA	0,070 kg 0,100 kg 0,850 kg	Mix Bavaria Neutral with hot water and add Fruffi Banana.
ITALIAN MERINGUE VENZIANA WATER	0,500 kg 0,250 kg	Mix Veneziana with water at high speed for 5 minutes.
CHOCOLATE MOUSSE BAVARIA CHOCOLAT WATER ITALIAN MERINGUE PRIMA NATCREAM	0,500 kg 0,750 kg 0,750 kg 1,750 kg	Mix Bavaria Chocolate and hot water, let cool slightly. Stir in the Italian meringue then the lightly whipped cream.

ASSEMBLY AND FINISHING

Place a cocoa sponge cake in the bottom of a 60 x 40 x 4 cm frame. Fill with a crispy praline mass, cool in the fridge. Spread the banana filling then place a second cocoa sponge sheet. Fill the frame with chocolate mousse, Chill. Glaze with Chocolat Miroir, then make the bunny face with 22 % colored Almond Paste and chocolate decorations.

Bûche Cerises

Recipe for 6 molds of 50 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE CROQUANT DARK CHOCOLATE	1,000 kg	Modify the temperature to obtain the desired texture.
CHOCOLATE CHERRY MOUSSE BAVARIA CHOCOLAT WATER, 60°C FRUFFI CHERRY MELTED CHOCOLATE PRIMA NATCREAM	0,200 kg 0,300 kg 1,600 kg 0,050 kg 1,600 kg	Mix Bavaria Chocolate and hot water, add Fruffi Cherry and melted chocolate. Fold in the lightly whipped cream.
WHITE CHOCOLATE MOUSSE BAVARIA CHOCOLAT BLANC WATER, 60°C PRIMA NATCREAM	0,700 kg 1,050 kg 3,550 kg	Mix Bavaria Chocolat Blanc and hot water, allow to cool down to 25 – 30°Celsius. Fold in the lightly whipped cream.

ASSEMBLY AND FINISHING

In a 60 X 40 cm and 4.5 cm high frame, place a cocoa sponge cake sheet. Soak lightly then spread the crunchy chocolate mass. Chill. In same frame spread half of the chocolate / cherry mousse, cover with a cocoa sponge. Soak lightly, then fill the frame with the remaining mousse. Freeze and cut 6 strips of 6 X 48 cm. Weigh 880 g of white chocolate mousse into the log mold, line the edges of the mold, then place a strip of chocolate / cherry mousse on the crunchy side towards the top of the mold. (Which will constitute the bottom of the log). Freeze. Glaze with Miroir White Chocolate heated to +/- 35 ° C, drizzle with Miroir White Chocolate colored in red. Decorate with cherries previously coated with Jelfix glaze and chocolate decorations.



Chocolate Citrus Entremets

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT DARK CHOCOLATE	0,900 kg	Modify the temperature to obtain the desired texture.
ORANGE & EXOTIC FRUIT JELLY		
BAVARIA NEUTRAL	0,180 kg	Mix Bavaria Neutral with hot water and add Fruffi Fillings.
WATER, 60°C	0,180 kg	
FRUFFI TROPICAL	0,700 kg	
FRUFFI ORANGE	0,240 kg	
CHOCOLATE MOUSSE		
BAVARIA VANILLA	0,600 kg	Mix Bavaria Vanilla and tempered milk (minimum 20 ° C). Gently fold in the lightly whipped cream. Take 20% of this first mixture and add the melted chocolate. Reheat if necessary, the mixture should be warm and have a smooth and shiny texture. Add the rest of the first mixture.
MILK	0,900 kg	
DARK CHOCOLATE 53%	0,600 kg	
PRIMA NATCREAM	1,500 kg	

ASSEMBLY AND FINISHING

At the bottom of a frame, place a sheet of chocolate sponge cake, soak with syrup. Spread with Croquant Dark Chocolate, place a second chocolate sponge sheet, soak. Fill up with the orange exotic jelly, pass briefly in the cold. Pour the chocolate mousse then freeze. Glaze with Royal Miroir Chocolate. Arrange on top lines of Royal Miroir White Chocolate colored in orange. Decorate with passion fruit and chocolate decorations.



Concorde

Recipe for 1 frame 60 x 40 x 4 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE PRALIN CROQUANT	1,000 kg	Modify the temperature to obtain the desired texture.
PEAR FILLING		
FRUFFI PEAR	1,500 kg	
MOUSSE CRÈME BRULÉE		
BAVARIA CRÈME BRULÉE	0,320 kg	Mix Bavaria Crème Brulée and water. Fold in the cream whipped with the sugar.
WATER	0,480 kg	
PRIMA NATCREAM	1,600 kg	
SUGAR	0,160 kg	

ASSEMBLY AND FINISHING

Place a sponge cake at the bottom of the frame, spread the crispy praline mass. Place a second sheet of sponge cake and garnish with the pear filling. Fill the frame with crème brûlée mousse and cool. Sprinkle the top with a little cacao powder to obtain the sprinkled appearance. Glaze with Miroir colored in apple green. Decorate with slices of coated pears and chocolate decorations.



Montélimar

Recipe for 4 cakes 16 cm

INGREDIENTS	WEIGHT	PREPARATION
CHOCOLATE SPONGE		
ALMOND PASTE 33%	0,370 kg	Mix the almond paste and sugar together. Add the eggs gradually, then beat at maximum speed for 8 min. Add the flour and cocoa powder sifted together, then the melted butter. Spread out on 2 Flexipan indented trays (900 g/ 60 x 40 cm sheet). Bake for 10 min. at 180°C in a fan ove.
SUGAR	0,190 kg	
EGGS	0,740 kg	
FLOUR	0,240 kg	
COCOA POWDER	0,100 kg	
BUTTER	0,170 kg	
HONEY & MILK CHOCOLATE MOUSSE		
BAVARIA MILK CHOCOLATE	0,200 kg	Mix Bavaria Milk Chocolate and water. Fold in slightly whipped cream whipped with honey.
WATER	0,300 kg	
ACAZIA HONEY	0,100 kg	
PRIMA NATCREAM	1,000 kg	
NOUGAT MOUSSE		
BAVARIA NOUGAT	0,200 kg	Mix Bavaria Nougat and water. Fold in slightly whipped cream whipped with Honey.
WATER	0,300 kg	
ACAZIA HONEY	0,200 kg	
PRIMA NATCREAM	1,000 kg	

ASSEMBLY AND FINISHING

Line the rings (base and outside) with chocolate biscuit. Arrange the chocolate mousse into a "bell" shape, then cool. Finish by adding a layer of nougat mousse. Smooth and sprinkle with candied fruits. Fast-freeze. Glaze with Royal Miroir Neutre.

Pear, Caramel & White Chocolate

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT CARAMEL FLEUR DE SEL	1,000 kg	Modify the temperature to obtain the desired texture.
PEAR FILLING		
FRUFFI PEAR	1,500 kg	Mix Bavaria Neutral and water, mix well and add pear filling.
BAVARIA NEUTRAL	0,300 kg	
WATER	0,300 kg	
WHITE CHOCOLATE MOUSSE		
BAVARIA VANILLA	0,255 kg	Mix Bavaria Vanilla and tempered milk (18 to 25 ° C). Add the 29% White Chocolate, then gently fold in the lightly whipped cream.
MILK	0,380 kg	
WHITE CHOCOLATE	0,130 kg	
PRIMA NATCREAM	0,640 kg	

ASSEMBLY AND FINISHING

Place a soaked sponge cake at the bottom of a 40 x 60 cm frame, spread out the croquant caramel fleur de sel and set aside in the fridge. Spread the pear filling over the crunchy caramel fleur de sel and place in the cold. Then complete the frame with the white chocolate mousse and place in the fridge. Glaze with Miroir, cut into 10 x 4 cm pieces and garnish with fresh pears.



Praline, Orange & Vanilla Entremets

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE CROQUANT TEMPTAION PASSION	1,000 kg	Modify the temperature to obtain the desired texture.
CRÉMEUX PRALINE BAVARIA NEUTRAL PRIMA NATCREAM PRALIN DOCEUR HAZELNUT	0,060 kg 0,550 kg 0,420 kg	Mix Bavaria Neutral with the tempered cream and add Pralin Doceur.
ORANGE FILLING FRUFFI ORANGE	1,100 kg	
VANILLA MOUSSE BAVARIA VANILLA MILK PRIMA NATCREAM	0,600 kg 0,900 kg 1,500 kg	Mix Bavaria Vanilla and temperate milk (minimum 20 ° C). Gently fold in the lightly whipped cream.

ASSEMBLY AND FINISHING

Place a sponge cake in a frame, then spread the croquant. Freeze. Then spread the praline cream and place in the cold again, then fill up with the orange filling. Complete the frame with the vanilla mousse, smooth and freeze. Glaze the dessert with Miroir Glaze, cut to the desired size, then decorate with roasted hazelnuts and chocolate decorations.



Raspberry & White Chocolate

Recipe for 1 frame 60 x 40 x 4,5 c

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE CROQUANT WHITE CHOCOLATE	1,000 kg	Modify the temperature to obtain the desired texture.
RASPBERRY JELLY FRUFFI RASPBERRY BAVARIA NEUTRAL WATER	1,200 kg 0,250 kg 0,200 kg	Mix Bavaria Neutral and water, mix well with Fruffi Raspberry.
WHITE CHOCOLATE MOUSSE BAVARIA WHITE CHOCOLATE WATER, 40° C PRIMA NATCREAM SUGAR	0,400 kg 0,600 kg 2,000 kg 0,200 kg	Mix Bavaria White Chocolate with tempered water. Gently fold in the whipped cream with the sugar.

ASSEMBLY AND FINISHING

Place a sponge cake at the bottom of a frame, garnish with the croquant filling, and place a second sponge cake. Pour the raspberry jelly then cool down. Garnish the rest of the frame with the white chocolate mousse. Draw a grid with the rest of the mousse and cool. Sprinkle with Codineige. Garnish with raspberries.





Raspberry Passion Caramel Fingers

Recipe for 1 frame 60 x 40 x 4,5 cm (60pcs.)

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE CROQUANT TEMPTATION PASSION	0,900 kg	Modify the temperature to obtain the desired texture.
CARAMEL CRÉMEUX BUTTER MILK CHOCOLATE MULTIFILL CARAMEL SEA SALT	0,200 kg 0,200 kg 0,600 kg 0,004 kg	Melt butter and chocolate together. Add Multifill and salt. Set aside at room temperature.
RASPBERRY FILLING FRUFFI RASPBERRY	0,800 kg	
VANILLA MOUSSE BAVARIA VANILLA MILK PRIMA NATCREAM	0,460 kg 0,690 kg 1,150 kg	Mix Bavaria Vanilla with tempered Milk (min 20° Celsius) and fold in the whipped cream.

ASSEMBLY AND FINISHING

On a sponge cake sheet, spread the croquant and set in the freezer. Then spread the caramel, freeze again and fill up the raspberry filling. Put it back in the freezer and spread the vanilla mousse. Smooth. Take to the freezer. Glaze the frozen cake using neutral mirror glaze, then cut to the desired size. Garnish with half fresh raspberry and chocolate decorations.

Tiramisu Royale

Recipe for 6 cakes 16 cm.

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING MARGUERITE PRALIN CROQUANT	0,600 kg	Modify the temperature to obtain the desired texture.
TIRAMISU CREAM BAVARIA TIRAMISU WATER SUGAR PRIMA NATCREAM	0,300 kg 0,450 kg 0,150 kg 1,500 kg	Mix Bavaria Tiramisu and water. Gently fold in the lightly whipped cream whipped with the sugar.

ASSEMBLY AND FINISHING

Place a soaked coffee syrup sponge cake at the bottom of 16 cm rings lined with foil, spread out 100 g the croquant and set aside in the fridge. Spread half of the mousse and cover with another sponge. Soak with coffee syrup. Fill up with the remaining mousse and chill. Dust with cocoa powder or glaze with Miroir.



3 Chocolates

Recipe for 1 frame 60 x 40 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT DARK CHOCOLATE	0,900 kg	Modify the temperature to obtain the desired texture.
MILK CHOCOLATE MOUSSE		
BAVARIA VANILLA	0,400 kg	Mix Bavaria Vanilla and tempered milk (minimum 18° C). Gently fold in the lightly whipped cream. Take 20% of this first mixture and add the melted chocolate. Reheat if necessary, the mixture should be warm and have a smooth and shiny texture. Add the rest of the first mixture.
MILK	0,600 kg	
MILK CHOCOLATE, MELTED	0,400 kg	
PRIMA NATCREAM	1,000 kg	
WHITE CHOCOLATE MOUSSE		
BAVARIA VANILLA	0,300 kg	Mix Bavaria Vanilla and tempered milk (minimum 18° C). Gently fold in the lightly whipped cream. Take 20% of this first mixture and add the melted chocolate. Reheat if necessary, the mixture should be warm and have a smooth and shiny texture. Add the rest of the first mixture.
MILK	0,450 kg	
WHITE CHOCOLATE, MELTED	0,300 kg	
PRIMA NATCREAM	0,750 kg	

ASSEMBLY AND FINISHING

At the bottom of a 60 x 40 x 4.5 cm frame, place a cocoa sponge cake, soak with syrup. Spread with the crunchy filling. Leave to freeze. Pour the milk chocolate mousse, then place a second cocoa sponge sheet, soak with syrup. Complete the frame with the white chocolate mousse- Freeze. Glaze with Chocolate Miroir and decorate with chocolate decorations.



Pear & Caramel

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT CARAMEL FLEUR DE SEL	0,800 kg	Modify the product to the right texture.
CARAMEL JELLY		
MULTIFILL CARAMEL	0,720 kg	Mix Bavaria Neutral and water, mix well with Multifill Caramel.
BAVARIA NEUTRAL	0,240 kg	
WATER	0,240 kg	
PEAR & CARAMEL FILLING		
MULTIFILL CARAMEL	0,700 kg	Mix Bavaria Neutral and water, mix well with Multifill Caramel and add pear filling.
BAVARIA NEUTRAL	0,200 kg	
WATER	0,240 kg	
FRUFFI PEAR	1,300 kg	
MOUSSE PEAR		
BAVARIA PEAR	0,300 kg	Mix Bavaria Pear with tempered water. Gently fold in the whipped cream with the sugar.
WATER, 40° C	0,450 kg	
PRIMA NATCREAM	1,500 kg	
SUGAR	0,150 kg	

ASSEMBLY AND FINISHING

Place a sponge cake at the bottom of a 60 X 40 X 4 cm frame, then garnish with Croquant Caramel Fleur de Sel. Freeze and then spread the caramel pear filling, place a second sponge cake. Garnish with the caramel jelly, briefly cool, then fill the frame with the pear mousse, then cool. Glaze with Miroir Caramel, then decorate with mini pears topped with Miroir Neutre.





Pistachio, Raspberry & Cassis Entremets

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT BLUEBERRY INSPIRATION	1,100 kg	Modify the product to the right texture.
CUSTARD CREAM		
DELICE INSTANT	0,245 kg	Mix Delice Instant with water at high speed for 4 minutes.
WATER, 60°C	0,615 kg	
CRÉMEUX PISTACHE		
BAVARIA NEUTRAL	0,035 kg	Mix Bavaria Neutral and water, mix well with custard and pistachio paste.
WATER	0,035 kg	
CUSTARD CREAM	0,860 kg	
PISTACHIO PASTE	0,070 kg	
FRUIT FILLING		
FRUFFI RASPBERRY	0,500 kg	
CASSIS MOUSSE		
BAVARIA CASSIS	0,250 kg	Mix Bavaria Cassis with tempered water and fold in slightly whipped cream.
WATER	0,375 kg	
PRIMA NATCREAM	1,250 kg	

ASSEMBLY AND FINISHING

Place a sponge cake at the bottom of a 40 x 60 cm frame and spread the croquant on it. Freeze. Spread the Crèmeux Pistache over the croquant and place a second sheet of sponge cake. Spread the raspberry filling then fill the frame with the blackcurrant mousse. Freeze. Glaze the surface with a purple mirror glaze.

PomPassion

Recipe for 16 pieces

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT WHITE CHOCOLATE	0,200 kg	Mix both ingredients at right texture.
ROASTED COCONUT FLAKES	0,020 kg	
TROPICAL-APPLE FILLING		
FRUFFI APPLE	0,250 kg	Mix together and fill in silicon molds 3 cm. Freeze.
FRUFFI TROPICAL	0,250 kg	
PASSION FRUIT MOUSSE		
BAVARIA PASSION FRUIT	0,100 kg	Mix Bavaria Passion Fruit with tempered water. Gently fold in the whipped cream with the sugar.
WATER	0,150 kg	
PRIMA NATCREAM	0,500 kg	
SUGAR	0,050 kg	

ASSEMBLY AND FINISHING

Between 2 sheets of baking paper, roll out the crunchy coconut mass to 2 mm. Freeze briefly in the cold then cut 6 cm Ø discs with a cookie cutter and keep them in the freezer for assembling. Line the Flexipan® half-sphere 7 cm Ø molds with a layer of passion Mousse about 1 cm thick. Place a sponge cake soaked with 4 cm Ø. Place a piece of tropical-apple filling (20 g/mold). Spread mousse up to 1 cm from the edge and place a disc of crisp coconut. Spread a very thin layer of mousse and seal the mold with a 6 cm Ø sponge disc. Freeze. Glaze with Royal Miroir White Chocolate colored yellow heated to around 40 ° C. Set the base of the domes with grated coconut. Decorate.



Raspberry & Nougat

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT WHITE CHOCOLATE	0,800 kg	Mix all ingredients at right texture.
HONEY	0,050 kg	
BLANCHED ALMOND STICKS	0,080 kg	
PISTACHIOS, CHOPPED	0,040 kg	
RASPBERRY MOUSSE		
BAVARIA RASPBERRY	0,300 kg	Mix Bavaria Raspberry and water, mix well with Fruffi Raspberry. Fold in slightly whipped cream.
WATER	0,450 kg	
FRUFFI RASPBERRY	0,600 kg	
PRIMA NATCREAM	1,500 kg	
NOUGAT MOUSSE		
BAVARIA NOUGAT	0,200 kg	Mix Bavaria Nougat and water. Fold in slightly whipped cream whipped with Honey.
WATER	0,300 kg	
HONEY	0,200 kg	
PRIMA NATCREAM	1,000 kg	

ASSEMBLY AND FINISHING

Place a sponge cake in the bottom of the 60 X 40 X 4 cm frame, then garnish with the crispy nougat mass, cool. Spread the raspberry mousse, place a second sheet of sponge cake then fill the frame with nougat mousse, put in the freezer. Glaze with Miroir colored in red, decorate with raspberries sprinkled with Codineige., pistachios, nougat and chocolate decorations.



Religieuse Exotique

Recipe for 20 pieces

INGREDIENTS	WEIGHT	PREPARATION
MOUSSE PASSION COCO		
BAVARIA PASSION FRUIT	0,100 kg	Mix Bavaria Passion Fruit with temperate water then add Fruffi Tropical. Gently fold in the whipped cream with the sugar, then the grated coconut.
WATER	0,100 kg	
FRUFFI TROPICAL	0,075 kg	
PRIMA NATCREAM	0,500 kg	
SUGAR	0,050 kg	
ROASTED COCONUT, GRATED	0,075 kg	
TROPICAL FILLING		
FRUFFI TROPICAL	0,500 kg	

ASSEMBLY AND FINISHING

Prepare 20 mini and 20 large size profiteroles with choux paste. Fill the small profiteroles with passion coconut mousse. Fill the large profiteroles half with passion coconut mousse, then inject 25 g of exotic filling in the middle. Glaze large and small profiteroles with fondant colored yellow. Using a sultana nozzle, place a rosette of Meister Cremin cream filling on the large profiteroles and then top with the small profiteroles. Decorate with chocolate decorations.





Baba Apricot

Recipe for 20 pieces

INGREDIENTS	WEIGHT	PREPARATION
BABA DOUGH		
MILK	0,100 kg	Mix the lukewarm milk and the yeast with a whisk. Knead the flour, salt, sugar, eggs and milk with yeast for 5 min in the mixing machine fitted with a paddle and then add the hot brown butter. Pipe the baba dough into savarin mold. Fill until 2/3. Put in proofing cabinet to rise until the edge and bake in a ventilated oven at 180°C for approximately 14 min. Allow these babas to dry for 3 days minimum.
FRESH YEAST	0,010 kg	
FLOUR	0,225 kg	
SUGAR	0,020 kg	
SALT	0,005 kg	
EGGS	0,125 kg	
MELTED BROWN BUTTER	0,050 kg	
LEMON ZEST	0,005 kg	
SYRUP		
WATER	1,200 kg	Boil sugar and water and add pulp.
APRICOT PULP	0,800 kg	
SUGAR	0,100 kg	
APRICOT MOUSSE		
BAVARIA APRICOT	0,135 kg	Mix Bavaria Vanilla and temperate water. Fold in slightly whipped cream.
WATER	0,200 kg	
PRIMA NATCREAM	0,670 kg	
APRICOT FILLING		
FRUFFI APRICOT FILLING	0,700 kg	

ASSEMBLY AND FINISHING

Soak the babas with the syrup. Glaze with hot process glaze. Fill the hollow of the babas with the apricot filling then pipe the apricot mousse. Garnish with chocolate decorations.

Strawberry Exotic

Recipe for 1 frame 60 x 40 x 4,5 cm

INGREDIENTS	WEIGHT	PREPARATION
CRUNCHY FILLING		
MARGUERITE CROQUANT WHITE CHOCOLATE	0,900 kg	Mix both ingredients at right texture.
ROASTED COCONUT FLAKES	0,100 kg	
STRAWBERRY JELLY		
FRUFFI STRAWBERRY	1,200 kg	Mix Bavaria Neutral and water, mix well with Fruffi Strawberry.
BAVARIA NEUTRAL	0,250 kg	
WATER	0,200 kg	
MOUSSE PASSION COCO		
BAVARIA PASSION FRUIT	0,360 kg	Mix Bavaria Passion Fruit with tempered water then add Fruffi Tropical. Gently fold in the whipped cream with the sugar, then the grated coconut.
WATER	0,360 kg	
FRUFFI TROPICAL	0,270 kg	
PRIMA NATCREAM	1,800 kg	
SUGAR	0,180 kg	
ROASTED COCONUT, GRATED	0,270 kg	

ASSEMBLY AND FINISHING

Place a sponge cake at the bottom of the frame, soak. Spread the Croquant, then place a second sheet of sponge cake, soak. Spread the strawberry jelly, freeze. Fill the frame with the mousse and cool. Glaze with White Chocolate Miroir, colored red. Garnish with a strawberry, grated coconut, lime zest and flowers.



We share
your passion

MOUSSE POWDERS



Bavaria Mousse powders are packed in small convenient 1kg pouches. (5x1 kg bags in carton). Full range of flavours for all kind of mousse cakes and desserts.



Product	MDM	EAN	Storage	Weight (kg)	Sales Unit	Pallet Size
Bavaria Neutre®	10057104	3040409.08545.8	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Chocolat®	10057090	3040409.08538.0	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Chocolat Lait®	10057097	3040409.08540.3	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Chocolat Blanc®	10057132	3040409.08539.7	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Caramel®	10057086	3040409.08536.6	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Nougat®	10057107	3040409.08546.5	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Tiramisu®	10057130	3040409.08550.2	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Creme Brulee	10164896	3040409.08814.5	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Vanilla Facon Creme Anglaise®	10190979	3040409.16931.8	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Abricot®	10057071	3040409.08534.2	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Cassis®	10057081	3040409.08537.3	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Citron®	10057093	3040409.08541.0	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Fraise®	10057127	3040409.08542.7	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Framboise®	10057124	3040409.08543.4	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Fruit De La Passion®	10057112	3040409.08548.9	Store dry and cool	5 x 1 kg	Carton	360 kg
Bavaria Poire®	10057116	3040409.08549.6	Store dry and cool	5 x 1 kg	Carton	360 kg

The CSM Company recognizes the special requirements of Islamic principles of ethic & morality in regard to food and food ingredients. Products marked by the letter (H) are certified according to the HALAL guidelines.

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