



Mini Bites | Maximum Bliss

Thaw and Serve Dessert concepts with mini Cream Puffs and mini Éclairs



Mocha Cream Puffs Bites



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RECIPE

Ingredients

- Vanilla Cream Puff
(de Boer Food C12000)
- Mocha Mousse, see recipe
- Diablo Triangle
(de Boer Food L932-30)
- Moccabeans
(de Boer Food L811-23)
- Chocolate Sauce

Amounts

- 3 each
- 2 Tbsp.
- 1 each
- 6 each
- 1 tsp.

Preparation Method:

- Place the Vanilla Cream Puffs in the center of the serving plate.
- Top with a dollop of Mocha Mousse.
- Garnish with Diablo Triangle and Moccabeans.
- Drizzle with Chocolate Sauce.

RELATED RECIPE - Mocha Mousse

Ingredients

- Milk Chocolate, melted
- Kahlua
- Gelatin, unflavored
- Sugar, granulated
- Egg Yolks
- Coffee, instant
- Heavy Cream, whipped

Amounts

- 2 cups (vol.)
- ¼ cup (vol.)
- 4 Tbsp.
- 1 cup (vol.)
- 8 each
- 2 Tbsp.
- 6 cups (vol.)

Preparation Method:

- Melt Milk Chocolate in double boiler. Dissolve gelatin in Kahlua.
- Over low heat, stir to dissolve gelatin.
- Place egg yolks in mixer. Add sugar mixture, instant coffee and chocolate.
- Mix until incorporated.
- Place heavy cream in mixing bowl and whip until soft peaks form.
- Fold all ingredients together.
- Refrigerate until ready to use.



Vanilla
C12000
ø 1.5" wt .5 oz
138 pcs/case



Diablo Triangle
L932-30
(W 1.26" x H 2.0")
6 x 280 pcs/case



Moccabeans
L811-23
6.6 lb/case

