

GUSTYCAKES by GUSTAVO BRICEÑO			Use For: CREAM/MOUSSE								TERRAZAS LAS PALMAS		
			YUZU MOUSSE										
INGREDIENTS (KG)											%		
WHOLE MILK			0.120	0.625	0.833	1.042	1.250	1.458	1.667	2.083	15.00%	0.120	
SILVER GELATIN			0.009	0.047	0.063	0.078	0.094	0.109	0.125	0.156	1.13%	0.009	
WHITE CHOCOLATE			0.220	1.146	1.528	1.910	2.292	2.674	3.056	3.819	27.50%	0.220	
YUZU JUICE			0.095	0.495	0.660	0.825	0.990	1.155	1.319	1.649	11.88%	0.095	
HEAVY CREAM			0.420	2.188	2.917	3.646	4.375	5.104	5.833	7.292	52.50%	0.420	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%		
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%		
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%		
			0	0	0	0	0	0	0	0	0.00%		
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%		
<u>WEIGHT</u>			0.800	4.500	6.000	7.500	9.000	10.500	12.000	15.000	100.00%	0.864	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000		
Process:													
saak the gelatin in a large quantity of water and drain well. bring the milk to the boil and add the gelatin. pour a third of the hot liquid onto the melted white chocolate and mix until a smooth, glossy and elastic mixture is obtained. add the remaining milk, taking care to preserve this texture. then add yuzu juice. at 28°C, fold in the whipped cream.													