

PRALINE MOUSSE



Creating a delicious mousse is now easier than ever !

Discover **Beyond Acacia®**, a unique range of acacia gum in high density granules that combines environmental exemplarity with technological excellence: **Beyond Acacia®** granules have exceptional dispersion and hydration capabilities, while preserving all of the functional properties of acacia gum.

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Beyond Acacia®
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INGREDIENTS

% in weight

Whole liquid cream (30% fat)	64.2
Praline	32.1
Semi-skimmed milk	3.3
Beyond Acacia® 333	0.4

INSTRUCTIONS

- Put all the ingredients in a saucepan and heat until the Praline is completely melted.
- Mix until you get a smooth and homogeneous texture.
- Put the preparation in the refrigerator for a few hours.
- Beat the mixture with an electric mixer until you get a firm and non-flowing texture.