



Professional[®]

Baking Ingredients



ORDER CODE	GTIN	Product Name	Pack Size
1-90-011232	10058336112321	Gelatine Sheets	25 x 10 g
1-90-085516	10058336855167	Neutral Mousse Base	32 x 200 g
1-90-085040	10058336850407	Whip it, Whipping Cream Stabilizer	1 x 5.0 kg



Professional®

Get Inspired with Dr. Oetker Baking Ingredients



Caprese Aspic Antipasto

Gelatine Sheets

+ Features and Benefits:

- + 240 Bloom high quality gelatin for a strong set
- + Neutral flavour profile
- + Easily and fully dissolves
- + Suitable for hot or cold preparation
- + Packaged 6 per packet to maintain freshness
- + Versatile: use to make aspics, fondant, icing, jelled glazes and desserts



Rosé Wine Jellies

Neutral Mousse Base

+ Features and Benefits:

- + Sweeten and add natural vanilla flavour to whipped cream in one easy step
- + Contains a stabilizer – holds shape longer
- + Freeze / thaw stable for use in frozen baked goods
- + 1 package is pre-portioned for 1 L of whipping cream
- + Ideal for use as frosting and décor



Bavarian Beer Cheese Mousse Dip



Mocha Almond Mousse Semi Freddo

Whip it, Whipping Cream Stabilizer

+ Features and Benefits:

- + Stabilizes whipped cream to hold shape longer
- + Prevents whipped cream from separating over time
- + Does not alter flavour
- + Simply add to liquid whipping cream prior to whipping
- + Can be scaled for any batch size



Pina Colada Layer Cake



Guacamole Cream and Shrimp Crostini

Visit www.oetker-professional.ca for recipes and inspiration!