Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Recipe: **Chocolate Mousse**

Serving: 2 Oven Temp: \_\_\_\_\_\_ °F

**Ingredients**

50 mL whipping cream

25 mL whipping cream

175 mL whipping cream

1 oz. white chocolate, finely chopped

2 oz. semisweet chocolate, finely chopped

10 mL margarine

5 mL margarine

**Method**

1. Combine \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into small custard cup with finely \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
2. Combine \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into a large metal bowl with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Melt chocolate using a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Let the chocolate begin to melt over the simmering water and gently stir. When almost all of the chocolate is melted, lift the bowl from the saucepan and set it on the counter. Stir continuously until it is shiny, smooth, and completely melted.
4. Melt white chocolate in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ using \_\_\_\_\_\_\_\_\_\_\_\_\_ intervals. Remove from microwave and stir well each \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until chocolate is looking \_\_\_\_\_\_\_\_\_\_\_\_ melted and has a few \_\_\_\_\_\_\_\_\_\_\_\_ left. Do not microwave again just keep stirring until smooth.
5. Transfer the white chocolate to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and allow to cool.
6. Cool semisweet chocolate by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
7. While cooling, place the remaining \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into a medium sized bowl and beat until well thickened with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Careful not to overbeat. (Watch for it to go from liquid to thicker by stopping often to check. If it looks like clumpy cottage cheese you have gone too far!)
8. Divide whipped cream. Place \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with semi sweet chocolate and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with white chocolate
9. Gently \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the whipped cream with a silicon spatula. Careful to mix the white chocolate very little or it will turn to liquid!

**Product Standards**

**Chocolate:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Whipping Cream:** Thick not curdled

**Final product:** Chilled

1. Carefully layer the mousse using a spoon into 2 plastic cups. Layer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Label and place in the fridge to chill. Enjoy!

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Housekeeper(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |
| --- |
| Tray: |

Person A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person B:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions:**

1. What gives mousse its light and airy texture?

- Make sure the chocolate is [\_\_\_\_\_\_\_\_\_\_\_\_\_\_](https://www.thespruceeats.com/how-to-chop-chocolate-521582) into uniform pieces to ensure even melting.

- Avoid all contact with \_\_\_\_\_\_\_\_\_\_! Chocolate will [seize and become unworkable](https://www.thespruceeats.com/how-to-fix-overheated-or-burnt-chocolate-521579) if it comes into contact with even a few droplets of \_\_\_\_\_\_\_ Make sure your bowls, workstation, and spatulas are completely dry.

- Melt the chocolate slowly over \_\_\_ \_\_\_\_\_\_. Chocolate is very delicate and can become lumpy or grainy if overheated.

- \_\_\_\_\_\_\_\_\_\_ the chocolate frequently with a silicon spatula, once the outer edges start to melt.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Define: fold in

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Describe how to melt chocolate on the stove top.

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\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Why do we melt the chocolate with whipping cream?

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**After the Lab Reflection**

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| --- | --- |
| What does it mean to work as a team? |  |
| Describe the taste and texture of the finished product |  |