

**Haco**
swiss

White Chocolate Mousse



Serving suggestion

Dosage

To prepare:	Product:	Milk:
0.5 L	260 g	0.5 L
1 L	520 g (entire pouch)	1 L

Cooking time: 5 minutes



Keep pouch tightly closed in a cool, dry place.

Best before:

Art. No. 860216

Net weight:
520 g
(= 25 Portions)

Nutrition Facts

Per serving 150 ml (78 g):

Amount	Dry mix 100 g	Prepared 150 ml
Energy	2020 kJ 482 Cal	570 kJ 136 Cal
Total Fat	20.0 g	6.0 g
Saturated Fat	14.0 g	4.0 g
Sodium	0.1 g	< 0.1 g
Carbohydrate	67.0 g	17.0 g
Fibre	0.5 g	0.2 g
Sugars	54.0 g	14.0 g
Protein	8.5 g	3.5 g



- No artificial colours
- No artificial flavours
- No trans fats

Ingredients:

Sugar, grape sugar, hydrogenated palm and coconut fat, white chocolate 10 % (sugar, cocoa butter, whole milk powder, skimmed milk powder), glucose syrup, maltodextrin, gelatine (pork), emulsifiers (E 477, E 472a, E 471), milk protein, gelling agent (E 407), salt, turmeric.

Directions:

1. Blend powder into cold milk and whip with an electric batter for 5 minutes (at high speed).
2. Pour into bowls or dessert glasses and chill in refrigerator (5°C). Serve cooled.
3. Important, for bigger quantities: Batter an additional minute for each pouch you add to the first one (1 pouch = 5 minutes / 2 pouches = 6 minutes etc.)

Serving suggestion:

Enrich with grated dark or white chocolate, finely grated toasted nuts, poached fruit.

Refine with cream and a liquor of your choice.

Hint: reduce the amount of milk by the amount of used liquor.

Add liquor only 1 minute before whipping process is finished.

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HACO Ltd., CH-3073 Guemlige
www.haco.ch



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Distributed by:
Haco Swiss Foods Ltd.
2a Elm Mill, Gib Lane
Skelmanthorpe, Huddersfield
West Yorkshire HD8 9BG
Tel.: +44 (0)56 01 37 72 42
E-mail: info.uk@haco.ch
www.haco.co.uk