

Dessert creations

Taste can be so easy





The anticipation of convenience and delight

An all-rounder for your kitchen

Our FEMTORP® dessert powders are real all-rounders that are easy to handle. Whether you replace some of the water with juice, alcohol, yoghurt or coffee – FEMTORP® mousse always looks good any way you prepare it! There are no limits to your creativity – you can make any number of different desserts by garnishing or layering them with fresh ingredients.

By the way, our mousse also offers flexibility in your cuisine and with your guests as a cake filling or cake cream.

- Would you like to give your dessert a sour flavour?
No problem – simply replace up to 50% of the water with yoghurt when mixing it!
- Cold coffee doesn't have to be old hat – the dosage of 20% to 50% produces a mousse with a light to strong touch of coffee that harmonises perfectly with our classics!
- Fresh fruit with a difference – combine our mousses, whether classic, fruity or individual, with seasonal fruit or use up to 50% fruit juice in the mixture.
- You can also create a dessert with a tippie of alcohol – add liquors of all kinds up to a dosage of 50%, but without impacting mousse volume.

By the way, all FEMTORP® products are gluten-free and contain beef gelatine.



Tomato and pesto mousse cracker

Fresh pesto and dried tomatoes bring a touch of Italian flair on your plate - you're welcome to help yourself as much as you like.

Ingredients

- 1 pouch FEMTORP® Culinaire Mousse
- 1 l cold water
- 100 g basil pesto
- Tomatoes
- Sugar
- Olive oil
- Crackers

Instructions

- 1** Wash the tomatoes, rub dry and cut into thin slices. Spread on a baking tray lined with baking paper.
- 2** Sprinkle the tomato slices with sugar and dry in oven at 60-70°C (fan oven) for about 3 to 4 hours. Then leave to cool.
- 3** Prepare FEMTORP® Culinaire Mousse as described on the pouch and whip for 3 minutes. Stir the basil pesto into the mousse until it forms a homogeneous mixture and pour into a piping bag.
- 4** Use the crackers as the base and garnish with the pesto mousse. Alternate the tomato slices with the mousse, garnish with fresh basil and place in the fridge for about 4 hours.



Tip:

Red pesto and cucumber add even more variety on your buffet!





Tip:

If you replace the banana juice with pear juice, you get a dessert à la pear Helene. Delicious in combination with caramelised pear pieces and chocolate splits!

Banana chocolate mousse

It's hard to imagine fairs without chocolate bananas on a stick - with our chocolate mousse and fresh bananas, you'll also delight your guests at home!

Ingredients

- 1 pouch FEMTORP® Mousse au Chocolat
- 200 ml cold water
- 800 ml banana juice
- Fresh bananas
- Chocolate chips

Instructions

- 1 Whip FEMTORP® Mousse au Chocolat with 800 ml banana juice and 200 ml cold water as described on the pouch.
- 2 Cut bananas into slices and layer alternating with mousse.
- 3 Top with banana slices and chocolate chips.





Basil strawberry mousse

Sweet and fruity strawberry mousse mixed with spicy basil inspires those who enjoy something more refined.

Ingredients

- 1 pouch FEMTORP® Strawberry Mousse
- 850 ml cold water
- 150 ml basil oil
- Fresh basil

Instructions

- 1 Stir 850 ml cold water with 150 ml basil oil.
- 2 Prepare FEMTORP® Strawberry Mousse together with the water/oil mixture as described on the pouch.
- 3 Use a piping bag to fill small dessert bowls and garnish with fresh basil leaves.



Tip:

Layer with fresh strawberries to turn this dessert into a genuine strawberry dream!





Tip:

Use Calvados or rum and raisins to create new, exciting creations!

Baked apple layered dessert with vanilla mousse

A classic autumn dessert cold – simply a delight with or without raisins!

Ingredients

- 1 pouch FEMTORP® Vanilla Mousse
- 800 ml cold water
- 200 ml apple juice
- Amarettini-cookies
- Caramelised apple chunks or apple puree
- Spices (anise, cinnamon)

Instructions

- 1** Whip FEMTORP® Vanilla Mousse with 800 ml water and 200 ml apple juice as described on the pouch. Spice with cinnamon and anise to taste.
- 2** Fill the bottom of dessert glasses with crushed Amarettini.
- 3** On top of this, place alternate layers of apple-vanilla-mousse and caramelised apple chunks or apple puree. Sprinkle with cinnamon and biscuit crumbs.





Café au lait with vanilla mousse

Cold coffee doesn't have to be yesterday's news – by adding it, you get a coffee mousse with light to strong roasted flavours!

Ingredients

- 1 pouch FEMTORP® Vanilla Mousse
- 700 ml cold water
- 300 ml cold coffee
- Ladyfingers
- Cocoa powder as topping

Instructions

- 1 Sprinkle ladyfingers with a little coffee.
- 2 Mix 700 ml water and 300 ml cold coffee.
- 3 Whip FEMTORP® Vanilla Mousse together with the water/coffee mixture as described on the pouch.
- 4 Place alternate layers of mousse and biscuits in small dessert glasses and decorate with cocoa powder.



Tip:

The mousse is also delicious on its own with caramel pieces or chocolate chips as a topping.





Tip:

When you use yoghurt as a base, you give the raspberry delight a fine tangy flavour with a slight sweet tang. You can then use meringue crumble as a topping.

Raspberry delight

A fruity, fluffy raspberry mousse with fresh fruit and a meringue base.

Ingredients

- 1 pouch FEMTORP® Raspberry Mousse
- 1 l cold water
- Fresh raspberries
- Meringue

Instructions

- 1 Prepare the FEMTORP® Raspberry Mousse as described on the pouch.
- 2 Crumble the meringue and place on the bottom of suitable dessert bowls.
- 3 Use a piping bag to pipe the mousse on top and garnish with fresh fruit.





Yoghurt lemon mousse

A wonderfully fresh summer dessert – not too sweet and not too sour.

Ingredients

- 1 pouch FEMTORP® Lemon Mousse
- 500 ml plain yoghurt 3.5%
- 500 ml cold water
- Ladyfingers

Instructions

- 1 Whip the FEMTORP® Lemon Mousse with 500 ml cold water and 500 ml natural yoghurt as described on the pouch and place in a piping bag.
- 2 Break up the ladyfingers and cover the bottom of the dessert bowls with them.
- 3 Then pipe on the yoghurt-lemon-mousse using the piping bag. Top with lemon balm or fine biscuit crumbs.



Tip:

With a layer of lemon curd you give the dessert an additional fresh lemony zest.





Tip:

A layer of biscuit crumbs provides an extra crunchy bite!

Pumpkin mousse dessert

Vanilla and pumpkin, with a little cinnamon and a few nuts, make a wonderful dessert that will make dessert lovers' hearts beat faster, and not just in autumn.

Ingredients

- 1 pouch FEMTORP® Vanilla Mousse
- 1 l cold water
- 1 Hokkaido pumpkin
- Orange juice
- Maple syrup
- Cinnamon
- Nuts

Instructions

- 1 Cut the Hokkaido in half, remove the seeds and bake in the oven. Then chop and puree with orange juice, maple syrup and some cinnamon.
- 2 Prepare FEMTORP® Vanilla Mousse as described on the pouch.
- 3 Chop the nuts, roast them in a pan and caramelize with maple syrup and cinnamon.
- 4 Layer the mousse and pumpkin puree alternately in small dessert glasses and top with the caramelised nuts.





Blueberry mousse with white chocolate

The sweet, white chocolate combined with fresh blueberries is a guaranteed treat for young and old alike.

Ingredients

- 1 pouch FEMTORP® Blueberry Mousse
- 1 l cold water
- White chocolate
- Fresh blueberries

Instructions

- 1 Prepare FEMTORP® Mousse Blueberry as described on the pouch.
- 2 Grate the white chocolate, halve the blueberries, mix together and cover the bottom of suitable dessert bowls.
- 3 Pour the mousse on top and sprinkle with white chocolate shavings.



Tip:

If you replace half of the water with natural yoghurt, you give the dessert a delicate tart flavour. A topping of blueberry jam makes it even fruitier.





Tip:

If they are out of season, you can also use preserved plums from a jar. Simply season them with anise and cinnamon and thicken with starch.

Vanilla mousse with tipsy plums

Classic vanilla becomes an autumn dessert with a shot of amaretto and fresh plums. A dessert for dessert enthusiasts!

Ingredients

- 1 pouch FEMTORP® Vanilla Mousse
- 850 ml cold water
- 150 ml Amaretto
- Plums
- Speculoos or vanilla crescent biscuits
- Nuts, sultanas, caramel or similar

Instructions

- 1 Mix 850 ml water and 150 ml Amaretto.
- 2 Whip the FEMTORP® Vanilla Mousse with the diluted Amaretto as described on the pouch and fill into a piping bag.
- 3 Caramelize fresh plums with sugar, deglaze with Amaretto or plum juice and then chill.
- 4 Cover the bottom of the dessert glasses with crushed biscuits, then alternate layers of mousse and plums and chill.
- 5 Top with nuts, sultanas or caramel before serving.





Peppermint mousse with a twist

Not only a treat after eight: our classic Mousse au Chocolat together with liquid peppermint! A familiar combination in a new, fluffy variation.

Ingredients

- 1 pouch FEMTORP® Mousse au Chocolat
- 700 ml cold water
- 300 ml peppermint liqueur
- Grated chocolate
- Mini marshmallows
- Mint leaves for decoration

Instructions

- 1 Mix 700 ml water and 300 ml peppermint liqueur.
- 2 Mix FEMTORP® Mousse au Chocolat well with the diluted liqueur and leave to soak.
- 3 Add 100 g of grated chocolate to the powder/liqueur mixture, whip as described on the pouch and then refrigerate.
- 4 Portion the finished peppermint mousse and garnish with mini marshmallows as a topping. Decorate with fresh mint leaves before serving.



Tip:

It is also a treat for "little" guests if you use peppermint syrup.





Tip:

Use fresh raspberries and FEMTORP® Vanilla Mousse to create a dessert à la peach Melba. For grown-up gourmets, add a dram of peach liqueur as a finishing touch!

Summer feeling dessert

Mix fresh peach and Neutral Mousse to conjure up a summery dessert.

Ingredients

- 1 pouch FEMTORP® Neutral Mousse
- Peaches (fresh or tinned)
- 1 l cold water
- Crunchy granola

Instructions

- 1 Whip FEMTORP® Neutral Mousse as described on the pouch.
- 2 Cut the peaches into small pieces, puree them and fill the bottom of suitable dessert glasses.
- 3 Use a piping bag to pipe the Neutral Mousse on top and garnish with crunchy granola and peach slices.





White pineapple dream

Fluffy chocolate mousse, fresh fruit and coconut – this summer dessert will make you think you're in the Caribbean.

Ingredients

- 1 pouch FEMTORP® White Chocolate Mousse
- Whipping cream
- 1 l cold water
- Grated coconut
- Fresh pineapple

Instructions

- 1 Prepare FEMTORP® White Chocolate Mousse as described on the pouch.
- 2 Cut the pineapple into small pieces and fill into the dessert bowls alternating with the mousse.
- 3 Top with whipped cream and grated coconut.



Tip:

Replace part of the water with pineapple juice – up to 50% to taste. A piña colada to spoon up for young and old!





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