

Introducing

Gifting Ideas For Assorted Desserts

Presenting a range of Selected Assorted Desserts for the Festive Season
Bound to delight you with evergreen food pairing flavour!



Recipes Featured :

- Choco Mango Mousse
- Trio Chocolate Mousse
- Red Velvet Cherry Cheesecake
- Hazelnut & Chocolate Duo
- Pineapple & Caramel Mousse
- Choco Mocha Cheesecake



Choco Mango Mousse

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layer of thickness 1 cm and place at the bottom of the container.
- Pour the warm chocolate truffle over the choco sponge obtained in step 1 and allow it to rest so that it sets.

Mango Mousse (For Filling)

- Mix the white choco truffle & Semi-Whipped **Jenna Gold**.
- Fold the mango puree & mango flavored glaze in it to get mango mousse with very smooth consistency (Tip- If you find the batter stiff you can micro it for 5-10 sec to get it in desired consistency).
- Pour the Mango mousse over the set truffle.
- Insert the mango dices within the mouse.
- Tap the container slowly to get smooth surface.
- Finish the mousse with **Enhance Mango glaze**.

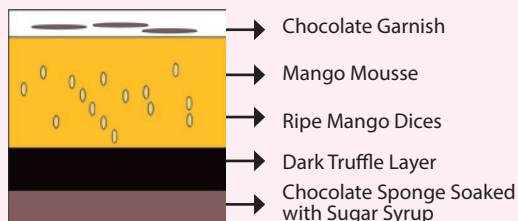
Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture.

Win over hearts of your loved ones with this terrific combination of rich chocolate & smooth mango mousse dessert!

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Dark Chocolate Truffle	200 gms
Mango Mousse (For Filling)	
Mango Puree	100 gms
White Chocolate Truffle	50 gms
Enhance Mango Glaze	50 gms
Softly Whipped Jenna Gold	250 gms
Fresh Mango Dices (Small)	100 gms
For Finishing	
Enhance Mango Flavoured	40 gms
For Garnishing	
Desire Chocolate Compound	80 gms





Trio Chocolate Mousse

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layer of thickness 1 cm and place at the bottom of the container.

Truffle Layer (1st Layer)

- Pour the warm chocolate truffle over the choco sponge obtained in step 1 and allow it to rest so that it sets.

Dark Chocolate Mousse (2nd Layer)

- Mix the melted dark chocolate truffle and Softly Whipped **Jenna Gold** in ratio 1:1 to obtain the dark choco mouse.
- Pipe the same over the truffle layer obtained in above step.
- Keep it to rest in refrigerator for 30 mins.

White Chocolate Mousse (3rd Layer)

- Mix the white choco truffle & Semi-Whipped **Jenna Gold** in ratio 1:1 along with grated lemon rind and pipe it over the dark chocolate mousse layer.
- Rest in refrigerator to get it set.
(Tip - If you find the batter stiff you can micro it for 5-10 sec to get it in desired consistency).

Finishing / Garnishing

Garnish the dessert glass with chocolate flakes & garnishes as shown in picture and serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Dark Chocolate Base (1st Layer)	
Melted Dark Chocolate Truffle	200 gms
Chocolate Mousse (For Filling)	
Dark Chocolate Truffle	100 gms
Softly Whipped Jenna Gold Whip Topping	100 gms
White Chocolate Mousse (For Filling)	
White Chocolate Truffle	200 gms
Softly Whipped Jenna Gold	200 gms
Lemon Rind	2 gms
For Finishing	
Desire Chocolate Flakes	5 gms
For Garnishing	
Desire Dark Compound	40 gms





Red Velvet Cherry Blossom

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Red Velvet Sponge** in thin layers 2 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.

White Chocolate Mousse (For Filling)

- Mix the white chocolate truffle & Semi-Whipped **Jenna Gold Cream** to get smooth white chocolate mousse.
- Pipe the white chocolate mousse over the red velvet sponge.
- Insert few red cherries within the mouse.

Finishing

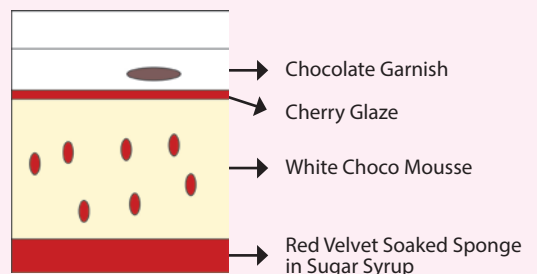
Mix **Enhance Strawberry Glaze** and red cherry filling in ratio 2:1 and spread over the white choc mouse.

Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Red Velvet Sponge	200 gms
Sugar Syrup	50 gms
White Choc Mousse (For Filling)	
White Chocolate Truffle	150 gms
Softly Whipped Jenna Gold Whip Topping	300 gms
Red Cherry Filling	80 gms
For Finishing	
Enhance Strawberry Glaze	100 gms
Red Cherry Filling	50 gms
For Garnishing	
Desire Chocolate Compound	80 gms



Hazelnut & Chocolate Duo



HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Chocolate Sponge** in thin layers of thickness 2 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.

For Filling

Chocolate Mousse

- Mix the melted dark chocolate truffle and Softly Whipped **Jenna Gold** Cream in ratio 1:1 to obtain the dark choc mousse.
- Pipe the same over the Chocolate Sponge layer obtained in above step.
- Keep it to rest in refrigerator for 30 minutes.

Hazelnut Mousse

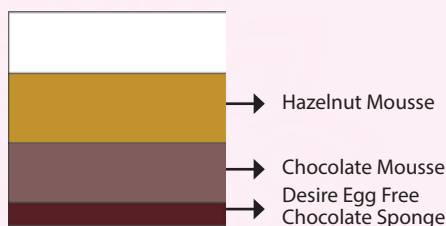
- Mix the white chocolate truffle, hazelnut paste & Semi-Whipped **Jenna Gold** Cream to get smooth hazelnut mousse.
- Pipe the hazelnut mousse over the chocolate mousse.

Finishing

- Sprinkle the marbled Choco chip over the top surface and rest it in refrigerator to get it set.
- Serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Sugar Syrup	50 gms
For Filling	
Chocolate Mousse (1st Layer)	
Dark Chocolate Truffle	200 gms
Softly Whipped Jenna Gold Whip Topping	200 gms
Hazelnut Mousse (For Filling)	
Hazelnut Paste	100 gms
Softly Whipped Jenna Gold Whip Topping	200 gms
White Chocolate Truffle	50 gms
For Finishing	
Marbled Chocolate Chip	20 gms





Pineapple Mousse Cake

HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Vanilla Sponge** in thin layers of thickness 3 cm and place at the bottom of the container.
- Soak the sponge with sugar syrup.
- Spread the thin layer of Pineapple fruit filling over the base layer.

Pineapple Filling (For Filling)

- Mix the Semi-Whipped **Jenna Gold** & pineapple filling.
- Pipe the pineapple filling over the vanilla sponge and set in the refrigerator for 30 minutes.

Finishing

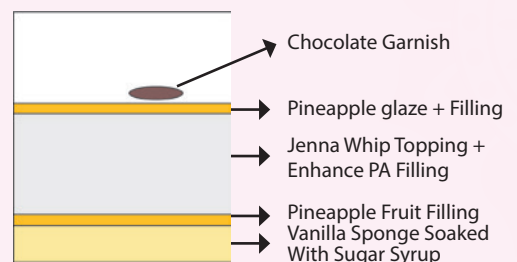
Mix **Enhance Pineapple Glaze** and pineapple filling in ratio 2:1 and spread over the surface.

Garnishing

Garnish the dessert glass with chocolate garnishes as shown in picture and serve cold.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Vanilla Sponge	300 gms
Sugar Syrup	100 gms
Pine Apple Filling (For Filling)	
Softly Whipped Jenna Gold Whip Topping	350 gms
Enhance Pineapple Filling	100 gms
For Layering Finishing	
Enhance Pineapple Glaze	100 gms
Pineapple Filling	50 gms
For Garnishing	
Desire Chocolate Compound	80 gms



Choco Mocha Cheese Cake



HOW TO MAKE

(Please refer Page 2 for sponge & truffle recipes)

For Base Layer

- Slice **Desire Egg-Free Choco Sponge** in thin layer of thickness 2 cm and place at the bottom of the container.
- Soak the sponge with the sugar syrup.

Dark Chocolate (1st Layer)

- Pipe the melted dark chocolate truffle over the base sponge as shown in picture and allow it to set in refrigerator for 1 hour.

Biscuit Layer (2nd Layer)

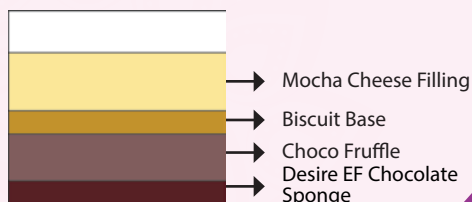
- Grind the leftover biscuit coarsely and mix it with melted butter so that they are able to hold together when pressed in palm.
- Spread this mixture over the dark choco layer obtained in above step.

Mocha Cheese Filling (3rd Layer)

- Cream the cheese cream and sugar together until smooth and uniform.
- Add mocha syrup and Softly-Whipped **Jenna Gold** to it to get the mocha cheese filling.
- Pipe the given filling over the biscuit layer and finish as shown in picture.
- Let it set in refrigerator for 3 hours.
- Serve chill.

WHAT YOU NEED

INGREDIENTS (For 4 Jars of 250 gms Each)	QUANTITY
For Base Layer	
Desire Egg-Free Chocolate Sponge	200 gms
Sugar Syrup	50 gms
Dark Chocolate (1st Layer)	
Melted Dark Chocolate Truffle	200 gms
Biscuit Layer (2nd Layer)	
Biscuit Crumbs	200 gms
Melted Butter	60 gms
Mocha Cheese Cake (For Filling)	
Mocha Syrup	20 gms
Softly Whipped Jenna Gold	150 gms
Cream Cheese	100 gms
Caster Sugar	25 gms
For Finishing	
Marbled Chocolate Chip	20 gms



NEW

Jenna GOLD Whip Topping

The New Age Premium Whip Topping!



Premium Dairy Taste



Snowy White Appearance



Versatile Applications

Try out. Today!

