




CARTE D'OR®

Elderly Care recipe inspiration booklet

Carte D'Or
Desserts Range





Why every kitchen needs dessert mixes



Crème Brûlée Fruit Tart made with **Carte D'Or** Crème Brûlée / Crème Caramel – Page 8



Chocolate Coffee Mousse with Irish Whisky Cream made with **Carte D'Or** Chocolate Mousse – Page 34

Dear Chef,

Preparing a range of memorable and eye-catching desserts consistently within any kitchen can be a challenge.

The **Carte D'Or** dessert range is designed to give you the perfect base to create and serve flavour filled desserts your residents are sure to enjoy.

Throughout this guide, discover a selection of easy-to-prepare recipes all created in just a few simple steps.

Kind regards,

Alex Hall, Executive Chef

Controllable

Prepare the precise volumes you need and portion as required

Reliable

Serve up consistently great tasting desserts

Adaptable

Create multiple desserts from one product

1 product can deliver **endless creations**



Ready in

4 simple steps



Our Desserts Range



Product	Strawberry Mousse	Chocolate Mousse	Lemon Mousse	Mango Mousse	Crème Brûlée	Panna Cotta
Yield	5.4L	5.4L	4.1L	4.1L	11.5L	4.5L
Pack size	3x210g	3x240g	3x200g	3x190g	1x1.25kg	2x260g
Portions	36	36	27	27	100	48
Preparation	Just add milk	Just add milk	Just add milk	Just add milk	Just add milk and cream	Just add milk and cream
Product information	Gluten Free	Gluten Free, No artificial colours, flavours or preservatives	No artificial colours, flavours or preservatives	No artificial colours or preservatives	No artificial colours or preservatives	No artificial colours or preservatives



Freedom to create

Easy to prepare powdered
dessert bases



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Banana Crème Brûlée Custard Pot

Serves 10

Ingredients

500ml	Whole milk
500ml	Double cream
125g	Carte D'Or Crème Brûlée / Crème Caramel mix
500g	Bananas
150g	Demerara sugar

Method

1. Bring the milk and cream to the boil.
2. Remove from the heat and whisk in the **Carte D'Or** Crème Brûlée mix until fully dissolved.
3. Pour the mix into a blender and add 250g of the bananas.
4. Blend until smooth then strain the mixture into a jug and pour into ramekins.
5. Chill for 2 hours.
6. Cut the remaining banana into 10 thin slices.
7. Prior to serving place a thin layer of the Demerara sugar on top of each banana slice, then glaze with a blow torch or hot grill.
8. Place on top of the custard pot and garnish.



Whisk it



Pour it



Chill it





Crème Brûlée Fruit Tart

Serves 10

Ingredients

500ml	Whole milk
500ml	Double cream
125g	Carte D'Or Crème Brûlée / Crème Caramel mix
10	Sweet Pastry Case
200g	Strawberries
100g	Grapes

Method

1. Bring the milk and cream to the boil.
2. Remove from the heat and whisk in the **Carte D'Or** Crème Brûlée mix until fully dissolved.
3. Pour the mixture into a jug and pour into the tart cases.
4. Chill for 2 hours.
5. Prior to serving place a selection of fresh fruit on the top.



Whisk it



Pour it



Chill it





Orange Crème Caramel

Serves 10

Ingredients

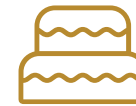
500ml	Whole milk
500ml	Double cream
5g	Orange zest
125g	Carte D'Or Crème Brûlée / Crème Caramel mix

Method

1. Place the sugar and water in a heavy bottom pan and cook on a medium heat until a light caramel is achieved.
2. Pour the caramel into the base of your moulds and allow to set.
3. Bring the milk, cream and orange zest to the boil.
4. Remove from the heat and whisk in the **Carte D'Or** Crème Brûlée mix until fully dissolved.
5. Pour the mix into the moulds and refrigerate for 3 hours before serving.



Whisk it



Mould it



Chill it





Lime and Coconut Panna Cotta

Serves 10

Ingredients

500ml	Coconut milk
300ml	Double cream
200ml	Whole milk
2g	Lime zest
130g	Carte D'Or Panna Cotta mix
50g	Raspberries
20g	Coconut flakes

Method

1. Place the coconut milk, cream, whole milk and lime zest in a pan and bring to the boil.
2. Remove from the heat and whisk in the **Carte D'Or** Panna Cotta mix until fully dissolved.
3. Pour into moulds and refrigerate for at least 2 hours.
4. To un-mould, dip the bottoms of the moulds into hot water, and gentle tip out onto a serving dish.
5. Garnish with a fresh raspberry and some coconut flakes.



Whisk it



Mould it



Chill it





Coconut and Lime Cheesecake

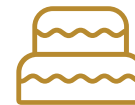
Serves 10

Ingredients

250g	Ginger biscuits
125g	Butter, melted
400ml	Coconut milk
8g	Lime zest
120g	Carte D'Or Panna Cotta mix
625g	Cream cheese
15g	Coconut flakes

Method

1. Blend the ginger biscuits into a fine crumb, stir in the melted butter. Press the mix into a spring form mould then place in the fridge until set.
2. Place the coconut milk and lime zest in a pan and bring to the boil.
3. Remove from the heat and whisk in the **Carte D'Or** Panna Cotta mix and allow to dissolve.
4. Pass the mix into a bowl, then whisk in the cream cheese until smooth.
5. Pour the mix onto the prepared biscuit base and refrigerate to set.
6. Remove from the refrigerator, grate fresh lime zest over the top followed by toasted coconut flakes.



Mould it



Whisk it



Chill it





Lemon Éclairs

Serves 10

Ingredients

For the éclairs

130ml	Water
110g	Butter
150g	Strong flour
300g	Egg
2g	Salt
5g	Sugar

For the lemon filling

250ml	Whole milk
100g	Carte D'Or Lemon Mousse mix

For the lemon and orange filling

250ml	Whole milk
5g	Orange zest
100g	Carte D'Or Lemon Mousse mix

For the lemon and lime filling

230ml	Whole milk
20ml	Lime juice
100g	Carte D'Or Lemon Mousse mix

For the lemon and ginger filling

230ml	Whole milk
5g	Ground ginger
100g	Carte D'Or Lemon Mousse mix

For the éclairs

1. Place the water and butter in a pan and bring to the boil.
2. Add the strong flour, salt and sugar and beat until the mix leaves the side of the pan.
3. Allow to cool slightly, add the mix to an electric mixer then beat the eggs in slowly until incorporated.
4. Place the mix in a piping bag then pipe the choux mix into 4" long éclairs leaving space between.
5. Place in an oven and bake at 200°C for 20–25 minutes.
6. Place on a cooling rack and allow to cool, then make a small hole with a knife to allow the steam to escape and dry out the éclair.

For the lemon filling

1. Pour the cold milk and **Carte D'Or** Lemon Mousse mix into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the lemon and orange filling

1. Pour the cold milk, **Carte D'Or** Lemon Mousse mix and orange zest into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the lemon and lime filling

1. Pour the cold milk, **Carte D'Or** Lemon Mousse mix, lemon juice and zest into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the lemon and ginger filling

1. Pour the cold milk, **Carte D'Or** Lemon Mousse mix and ginger into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

To assemble

1. Cut the éclairs in half lengthways, and dip the tops in a glaze so they are evenly coated.
2. Place on a wire rack and allow to set.
3. Pipe the lemon mousse into the bases using a wave motion.
4. When the tops have set, place onto the mousse filled base.
5. Decorate.



Whisk it



Pipe it



Chill it





Lemon & Stem Ginger Mousse

Serves 10

Ingredients

200g	Carte D'Or Lemon Mousse mix
500ml	Whole milk
50g	Stem ginger in syrup
5g	Lemon zest

For the mousse

1. Place the **Carte D'Or** Lemon Mousse mix, lemon zest and milk into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Spoon into piping bags.
4. Remove the ginger from the syrup and finely chop, return back to the syrup.

To assemble

1. Pipe a layer of mousse into a dessert glass, then add a small layer of ginger in syrup.
2. Repeat until 1" from the top of the glass.
3. Garnish with diced stem ginger.



Whisk it



Pipe it



Chill it





Lemon and Lemon Curd & Raspberry Tart

Serves 10

Ingredients

For the tart case

100g	Butter
50g	Icing sugar
40g	Egg yolk
225g	Plain flour

For the filling

100g	Carte D'Or Lemon Mousse mix
250ml	Whole milk

To assemble

100ml	Carte D'Or Raspberry Coulis
5g	Ultratex
40g	Lemon curd

See page 46 for mini tart inspiration

For the tart case

1. Cream the butter and icing sugar together until pale in colour.
2. Whisk in the beaten egg yolk until the mix is smooth.
3. Gradually add the flour to the mix until a smooth paste is formed.
4. Do not overwork at this point.
5. Wrap the pastry in cling-film, label and refrigerate until required for use allowing at least one hour to rest.
6. Roll out the pastry between two sheets of baking parchment to 5mm thick.
7. Line the desired tart cases with the pastry dock the bottom with a fork.
8. Line the cases with baking parchment and fill with baking beans or rice.
9. Bake in the oven at 180°C for 20 minutes, remove from the oven and remove baking beans and parchment.
10. Return to oven for 5 minutes or until cooked.

For the filling

1. Place the **Carte D'Or** Lemon Mousse mix into a mixing bowl and add the milk.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Cover until required.

To assemble

1. Place the **Carte D'Or** Raspberry Coulis in a bowl and sprinkle in 5g of Ultratex powder, until smooth and slightly thickened.
2. Place in a squeeze bottle.
3. Place the lemon curd into a squeeze bottle.
4. Take the tart case and fill up with prepared lemon mousse mix, the level off with a pallet knife.
5. Decorate with alternate drops of lemon curd and **Carte D'Or** Raspberry Coulis running in a wide band from bottom left to top right.



Whisk it



Chill it



Cut it





Lemon and Mango Mousse

Serves 10

Ingredients

250ml	Whole milk
100g	Carte D'Or Lemon Mousse mix
250ml	Whole milk
95g	Carte D'Or Mango Mousse mix
50g	Mango, finely diced
10g	Lemon and lime zest

Method

1. Pour 250ml of cold milk and **Carte D'Or** Lemon Mousse mix into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a plain nozzle.
4. Pour 250ml of cold milk and **Carte D'Or** Mango Mousse mix into a mixing bowl.
5. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
6. Place in a piping bag with a plain nozzle.

To assemble

1. Pipe a layer of mango mousse into a glass, then repeat with the lemon mousse.
2. Then pipe a further layer of mango followed by lemon.
3. Decorate with fresh mango pieces and finely grated lemon and lime zest.



Whisk it



Pipe it



Chill it





Strawberry, Raspberry & Mint Mousse

Serves 10

Ingredients

210g	Carte D'Or Strawberry Mousse mix
500ml	Milk
25g	Mint, finely chopped
200g	Raspberries
150g	Strawberries

For the mousse

1. Pour the milk into a mixing bowl then add the **Carte D'Or** Strawberry Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 4 minutes at high speed.
3. Add the finely chopped mint and the whole raspberries and whisk for another minute.
4. Transfer the mix to a piping bag and pipe into glasses.
5. Place into the fridge and chill for 2 hours.
6. Decorate with fresh strawberries and top with a leaf of fresh mint.



Whisk it



Pipe it



Chill it





Strawberry Éclairs

Serves 10

Ingredients

For the éclairs

130ml	Water
110g	Butter
150g	Strong flour
300g	Egg
2g	Salt
5g	Sugar

For the Strawberry filling

250ml	Whole milk
105g	Carte D'Or Strawberry Mousse mix

For the strawberry & lime filling

230ml	Whole milk
105g	Carte D'Or Strawberry Mousse mix
20ml	Lime juice
5g	Lime zest

For the strawberry & elderflower filling

225ml	Whole milk
25ml	Elderflower Cordial
105g	Carte D'Or Strawberry Mousse mix

For the strawberry & mint filling

250ml	Whole milk
105g	Carte D'Or Strawberry Mousse mix
4ml	Peppermint Essence

For the éclairs

1. Place the water and butter in a pan and bring to the boil.
2. Add the strong flour, salt and sugar and beat until the mix leaves the side of the pan.
3. Allow to cool slightly, add the mix to an electric mixer then beat the eggs in slowly until incorporated.
4. Place the mix in a piping bag then pipe the choux mix into 4" long éclairs leaving space between.
5. Place in an oven and bake at 200°C for 20–25 minutes.
6. Place on a cooling rack and allow to cool, then make a small hole with a knife to allow the steam to escape and dry out the éclair.

For the strawberry filling

1. Pour the cold milk and **Carte D'Or** Strawberry Mousse mix into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the strawberry & lime filling

1. Pour the cold milk, **Carte D'Or** Strawberry Mousse mix, lime juice and lime zest into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the strawberry & elderflower filling

1. Pour the cold milk, **Carte D'Or** Strawberry Mousse mix and elderflower cordial into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the strawberry & mint filling

1. Pour the cold milk, **Carte D'Or** Strawberry Mousse mix and peppermint essence into a mixing bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

To assemble

1. Cut the éclairs in half lengthways, and dip the tops in a glaze so the are evenly coated, place on a wire rack and allow to set.
2. Pipe the mousse fillings into the bases using a wave motion.
3. When the tops have set, place onto the mousse filled base.
4. Decorate.



Whisk it



Pipe it



Chill it





Strawberry & Lemon Mousse

Serves 10

Ingredients

For the mousses

500ml	Whole milk
100g	Carte D'Or Lemon Mousse mix
105g	Carte D'Or Strawberry Mousse mix

To assemble

10g	Lemon zest
50g	Strawberries

For the mousses

1. Pour 250ml of cold milk into a mixing bowl and add the **Carte D'Or** Lemon Mousse mix.
2. Whisk with an electric mixer for 2 minutes on a low speed, followed by 5 minutes at high speed.
3. Place in a piping bag with a plain nozzle.
4. Pour 250ml of cold milk into a mixing bowl and add the **Carte D'Or** Strawberry Mousse mix.
5. Whisk with an electric mixer for 2 minutes on a low speed, followed by 5 minutes at high speed.
6. Place in piping bag with a plain nozzle.

To assemble

1. Pipe a layer of lemon mousse into a glass, then repeat with the strawberry mousse.
2. Then pipe a further layer of lemon followed by strawberry.
3. Place into the fridge and chill for 2 hours.
4. Before serving, decorate with thinly sliced strawberries and grated lemon zest.



Whisk it



Pipe it



Chill it





Strawberry Eton Mess Tart

Serves 10

Ingredients

For the meringues

100g	Egg whites
200g	Caster sugar
1ml	Red food colouring

For the sweet pastry tart cases

100g	Butter
50g	Icing sugar
40g	Egg yolk
225g	Plain flour

For the filling

105g	Carte D'Or Strawberry Mousse mix
250ml	Whole milk

To assemble

100g	Strawberries
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For the meringues

1. Place the egg whites in a bowl along with the caster sugar over a bain-marie. Whisk the egg white until the sugar is dissolved and the egg whites are at 37°C.
2. Remove from the heat and machine whisk until firm peaks are achieved.
3. Place the red food colouring into a disposable piping bag moving it around inside the bag to create blotches of colour inside the bag.
4. Add in the egg whites and cut a small hole in the base of the bag allowing any excess food colouring to drip from the bag before you start piping.
5. Pipe onto a lined baking tray into small peaks, as the meringue comes through the bag the ripple effect to be created.
6. Bake at 90°C until the meringues are fully cooked.

For the sweet pastry tart cases

1. Cream the butter and icing sugar together until pale in colour.
2. Whisk in the beaten egg yolk until the mix is smooth.
3. Gradually add the flour to the mix until a smooth paste is formed. Do not overwork.
4. Wrap the pastry in cling film, label and refrigerate until required for use, allowing at least one hour to rest.
5. Roll out the pastry between two sheets of baking parchment to 5mm thick.
6. Line the desired tart cases with the pastry and dock the bottom with a fork.
7. Line the cases with baking parchment and fill with baking beans or rice.
8. Baking in the oven at 180°C for 20 minutes, remove from the oven and remove baking beans and parchment.
9. Return to oven for 5 minutes or until cooked.

For the filling

1. Place the **Carte D'Or** Strawberry Mousse mix into a mixing bowl and add the milk.
2. Whisk with an electric mixer for 2 minutes on a low speed, followed by 5 minutes at high speed.
3. Cover until required.

To assemble

1. Take the tart case and fill with the **Carte D'Or** Strawberry Mousse and level off with a pallet knife.
2. Chill for 2 hours in the fridge.
3. Place the fresh strawberry quarters, and meringue kisses in a rough line from bottom right to top right.

See page 46 for mini tart inspiration



Whisk it



Pipe it



Chill it



Cut it





Chocolate Éclairs

Serves 10

Ingredients

For the éclairs

130ml	Water
110g	Butter
150g	Strong flour
300g	Egg
2g	Salt
5g	Sugar

For the chocolate filling

250ml	Whole milk
120g	Carte D'Or Chocolate Mousse mix

For the chocolate and orange filling

250ml	Whole milk
110g	Carte D'Or Chocolate Mousse mix
5g	Orange zest

For the chocolate and mint filling

250ml	Whole milk
120g	Carte D'Or Chocolate Mousse mix
3ml	Peppermint Essence

For the chocolate and coconut filling

125ml	Whole milk
125ml	Coconut milk
120g	Carte D'Or Chocolate Mousse mix

For the éclairs

1. Place the water and butter in a pan and bring to the boil.
2. Add the strong flour, salt and sugar and beat until the mix leaves the side of the pan.
3. Allow to cool slightly, add the mix to an electric mixer then beat the eggs in slowly until incorporated.
4. Place the mix in a piping bag then pipe the choux mix into 4" long éclairs leaving space between.
5. Place in an oven and bake at 200°C for 20–25 minutes.
6. Place on a cooling rack and allow to cool, then make a small hole with a knife to allow the steam to escape and dry out the éclair.

For the chocolate filling

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the chocolate and orange filling

1. Pour the cold milk, into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix and orange zest.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the chocolate and mint filling

1. Pour the cold milk, into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix and peppermint essence.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the chocolate and coconut filling

1. Pour the cold milk and coconut milk, into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

To assemble

1. Cut the éclairs in half lengthways, and dip the tops in a glaze so they are evenly coated.
2. Place on a wire rack and allow to set.
3. Pipe the chocolate mousse into the bases using a wave motion.
4. When the tops have set, place onto the mousse filled base.
5. Decorate.



Whisk it



Pipe it



Chill it





Chocolate and Coffee Tart

Serves 10

Ingredients

For the tart case

100g	Butter
50g	Icing sugar
40g	Egg yolk
225g	Plain flour

For the filling

120g	Carte D'Or Chocolate Mousse mix
30g	Instant coffee
250ml	Whole milk

To assemble

400g	Dark chocolate
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See page 46 for mini tart inspiration

For the tart case

1. Cream the butter and icing sugar together until pale in colour.
2. Whisk in the beaten egg yolk until the mix is smooth.
3. Gradually add the flour to the mix until a smooth paste is formed.
4. Do not overwork at this point.
5. Wrap the pastry in cling-film, label and refrigerate until required for use allowing at least one hour to rest.
6. Roll out the pastry between two sheets of baking parchment to 5mm thick.
7. Line the desired tart cases with the pastry dock the bottom with a fork.
8. Line the cases with baking parchment and fill with baking beans or rice.
9. Bake in the oven at 180°C for 20 minutes, remove from the oven and remove baking beans and parchment.
10. Return to oven for 5 minutes or until cooked.

For the filling

1. Place the **Carte D'Or** Chocolate Mousse mix and Instant coffee into a mixing bowl and add the milk.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Cover until required.

To assemble

1. Take the tart case and fill with the prepared Chocolate & Coffee mousse, then level off with a pallet knife.
2. Place into the fridge and chill for 2 hours.
3. Take a solid block of chocolate, and drag a large knife carefully towards you to create chocolate shavings.
4. Sprinkle the shavings in a band running from bottom left to top right.



Whisk it



Chill it



Cut it





Chocolate Coffee Mousse with Irish Whiskey Cream

Serves 10

Ingredients

For the chocolate coffee mousse

240g Carte D'Or
Chocolate Mousse mix
20g Instant coffee
500ml Whole milk

For the Irish whiskey cream

75ml Whisky
40g Icing sugar
50g Dark chocolate
225ml Whipping cream

For the chocolate coffee mousse

1. Pour the milk into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix and instant coffee.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Transfer the mix to a piping bag and pipe into glasses.
4. Leave to set in the fridge.

For the Irish whiskey cream

1. Pour the whipping cream, Irish Whiskey and Icing sugar in a mixing bowl and whisk until soft peaks are formed.
2. Place the mix into the a piping bag then pipe a layer on top of the chocolate mousse.
3. Decorate with grated dark chocolate.



Whisk it



Pipe it



Chill it





Mango Éclairs

Serves 10

Ingredients

For the éclairs

130ml	Water
110g	Butter
150g	Strong flour
300g	Egg
2g	Salt
5g	Sugar

For the mango filling

250ml	Whole milk
95g	Carte D'Or Mango Mousse mix

For the mango & orange filling

250ml	Whole milk
5g	Orange zest
95g	Carte D'Or Mango Mousse mix

For the mango & lime filling

250ml	Whole milk
95g	Carte D'Or Mango Mousse mix
5g	Lime zest
10ml	Lime juice

For the mango and coconut filling

125ml	Whole milk
125ml	Coconut milk
95g	Carte D'Or Mango Mousse mix

For the éclairs

1. Place the water and butter in a pan and bring to the boil.
2. Add the strong flour, salt and sugar and beat until the mix leaves the side of the pan.
3. Allow to cool slightly, add the mix to an electric mixer then beat the eggs in slowly until incorporated.
4. Place the mix in a piping bag then pipe the choux mix into 4" long éclairs leaving space between.
5. Place in an oven and bake at 200°C for 20–25 minutes.
6. Place on a cooling rack and allow to cool, then make a small hole with a knife to allow the steam to escape and dry out the éclair.

For the mango filling

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the mango and orange filling

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix and orange zest.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the mango and lime filling

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix and lime juice and zest.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

For the mango and coconut filling

1. Pour the cold milk and coconut milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a star tube.

To assemble

1. Cut the éclairs in half lengthways, and dip the tops in a glaze so they are evenly coated.
2. Place on a wire rack and allow to set.
3. Pipe the mango mousse into the bases using a wave motion.
4. When the tops have set, place onto the mousse filled base.
5. Decorate.



Whisk it



Pipe it



Chill it





Chocolate and Mango Mousse

Serves 10

Ingredients

For the mousses

- 500ml Whole milk
- 120g **Carte D'Or** Chocolate Mousse mix
- 95g **Carte D'Or** Mango Mousse mix

To assemble

- 50g Mango
- 50g Dark chocolate

For the mousses

1. Pour 250ml of cold milk into a mixing bowl and add the **Carte D'Or** Chocolate Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Pour 250ml of cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix.
4. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
5. Place in a piping bag with a plain nozzle.

To assemble

1. Pipe a layer of Mango mousse into a glass, then repeat with the chocolate mousse.
2. Then pipe a further layer of mango followed by chocolate.
3. Decorate with fresh mango pieces and grated chocolate.



Whisk it



Pipe it



Chill it





Raspberry and Coconut Mango Mousse Tart

Serves 10

Ingredients

For the tart case

100g	Butter
50g	Icing sugar
40g	Egg yolk
225g	Plain flour

For the filling

95g	Carte D'Or Mango Mousse mix
250ml	Whole milk

To assemble

50g	Coconut flakes
100g	Raspberries

See page 46 for mini tart inspiration

For the tart case

1. Cream the butter and icing sugar together until pale in colour
2. Whisk in the beaten egg yolk until the mix is smooth.
3. Gradually add the flour to the mix until a smooth paste is formed.
4. Do not overwork at this point.
5. Wrap the pastry in cling-film, label and refrigerate until required for use allowing at least one hour to rest.
6. Roll out the pastry between two sheets of baking parchment to 5mm thick
7. Line the desired tart cases with the pastry dock the bottom with a fork.
8. Line the cases with baking parchment and fill with baking beans or rice
9. Bake in the oven at 180°C for 20 minutes, remove from the oven and remove baking beans and parchment.
10. Return to oven for 5 minutes or until cooked.

For the filling

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Cover until required.

To assemble

1. Take the tart cases and fill with the prepared Mango mousse, levelling off with a pallet knife.
2. Place into the fridge and chill for 2 hours.
3. Decorate with toasted coconut flakes and fresh raspberries, then dusted with raspberry powder.



Whisk it



Chill it



Cut it





Mango Mousse, Roasted Peaches and Almonds

Serves 10

Ingredients

For the mousse

190g Carte D'Or
Mango Mousse mix
500ml Whole milk

To assemble

400g Peaches canned in juice
50g Caster sugar
50g Almonds, toasted

For the mousse

1. Pour the cold milk into a mixing bowl and add the **Carte D'Or** Mango Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Spoon into piping bags.

To assemble

1. Take the tinned peach halves and cut into small pieces and place on a roasting tray. Sprinkle a little caster over and place under a hot grill or use a blowtorch to caramelize the tops.
2. Once cooled, place half into the bottom of a dessert glasses.
3. Pipe the prepared **Carte D'Or** Mango Mousse on top then place into the fridge and chill for 2 hours.
4. Take the remaining peaches and chop into a fine dice.
5. Before serving, garnish with the remaining peaches and almonds.



Whisk it



Pipe it



Chill it





Be inspired by the delicious tart recipes throughout this guide and create these mini versions, perfect for residents and ideal for snacking. Simply use mini tart cases to create each individual version and enjoy!

- 20 Lemon and Lemon Curd & Raspberry Tart
- 30 Strawberry Eton Mess Tart
- 34 Chocolate and Coffee Tart
- 42 Raspberry and Coconut Mango Mousse Tart

Nutritional Information

Per portion

Banana Crème Brûlée Custard Pot

Energy	Fat	Saturates	Sugars	Salt
1427kJ 341kcal	28.8g	17.9g	16.6g	0.1g
17%	41%	90%	18%	2%

Crème Brûlée Fruit Tart

Energy	Fat	Saturates	Sugars	Salt
2378kJ 568kcal	41.3g	24.9g	25.4g	0.29g
28%	59%	124%	28%	5%

Orange Crème Caramel

Energy	Fat	Saturates	Sugars	Salt
1862kJ 445kcal	28.7g	17.9g	44.7g	0.07g
22%	41%	90%	50%	1%

Lime and Coconut Panna Cotta

Energy	Fat	Saturates	Sugars	Salt
1274kJ 304kcal	26.5g	18.9g	12.8g	0.04g
15%	38%	94%	14%	1%

Coconut and Lime Cheesecake

Energy	Fat	Saturates	Sugars	Salt
2066kJ 494kcal	42.9g	28g	15g	0.78g
25%	61%	140%	17%	13%

Lemon Éclairs

Energy	Fat	Saturates	Sugars	Salt
1440kJ 344kcal	16.9g	11.8g	29.0g	0.55g
17%	24%	59%	32%	9%

Lemon and Stem Ginger Mousse

Energy	Fat	Saturates	Sugars	Salt
580kJ 139kcal	5.2g	4.2g	17.4g	0.11g
7%	7%	21%	19%	2%

Lemon and Lemon Curd & Raspberry Tart

Energy	Fat	Saturates	Sugars	Salt
1129kJ 270kcal	12.6g	7.8g	16.7g	0.22g
13%	18%	39%	19%	4%

Lemon and Mango Mousse

Energy	Fat	Saturates	Sugars	Salt
528kJ 126kcal	5.2g	4.2g	14.2g	0.09g
6%	7%	21%	16%	2%

Strawberry, Raspberry and Mint Mousse

Energy	Fat	Saturates	Sugars	Salt
588kJ 141kcal	5.4g	4.3g	17.8g	0.08g
7%	8%	22%	20%	1%

Strawberry Éclairs

Energy	Fat	Saturates	Sugars	Salt
2405kJ 575kcal	28g	18.5g	64g	0.38g
29%	40%	93%	71%	6%

Strawberry and Lemon Mousse

Energy	Fat	Saturates	Sugars	Salt
542kJ 130kcal	5.3g	4.2g	15.3g	0.09g
6%	8%	21%	17%	2%

Strawberry Eton Mess Tart

Energy	Fat	Saturates	Sugars	Salt
1418kJ 339kcal	12.5g	7.8g	35g	0.25g
17%	18%	39%	39%	4%

Chocolate Éclairs

Energy	Fat	Saturates	Sugars	Salt
2085kJ 498kcal	29.6g	19.8g	40.1g	0.36g
25%	42%	99%	45%	6%

Chocolate and Coffee Tart

Energy	Fat	Saturates	Sugars	Salt
1270kJ 304kcal	15.2g	9.4g	19.6g	0.21g
15%	22%	47%	22%	4%

Chocolate Coffee Mousse with Irish Whiskey Cream

Energy	Fat	Saturates	Sugars	Salt
1146kJ 274kcal	15.8g	10.7g	23.9g	0.11g
14%	23%	53%	27%	2%

Mango Éclairs

Energy	Fat	Saturates	Sugars	Salt
1463kJ 349kcal	18.6g	13.4g	25.9g	0.29g
17%	27%	67%	29%	5%

Chocolate and Mango Mousse

Energy	Fat	Saturates	Sugars	Salt
646kJ 154kcal	6.7g	5.0g	18.3g	0.09g
8%	10%	25%	20%	2%

Raspberry and Coconut Mango Mousse Tart

Energy	Fat	Saturates	Sugars	Salt
1185kJ 283kcal	15.5g	10.4g	12.9g	0.2g
14%	22%	52%	14%	3%

Mango Mousse, Roasted Peaches and Almonds

Energy	Fat	Saturates	Sugars	Salt
911kJ 218kcal	10.8g	4.6g	22.5g	0.1g
11%	15%	23%	25%	2%

Strawberry, Lemon, Mango & Chocolate Mini Mousse Tarts

Energy	Fat	Saturates	Sugars	Salt
1251kJ 299kcal	13.9g	8.9g	21g	0.2g
15%	20%	44%	23%	4%

Each portion contains on average

Notes

Endless options for your menu

Easy-to-prepare powdered dessert bases that give you the freedom to create


CARTE D'OR®

