 **MAHARASHTRA COSMOPOLITAN EDUCATION SOCIETY**

**Azam Campus, Pune – 411 001**

E-Content Description

Name of School / College: M A Rangoonwala Institute of Hotel Management and Research

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| Name and Designation of content creator /Producer | Assoc. Prof Imran Sayyed |
| Title of E content  | Mousseline  |
| Theory/practical | Theory |
| Title and No of Module  | Mousseline |
| Title and code of Paper  | ADVANCEDFOOD PRODUCTION SYSTEMS301 |
| Broad Subject | Food Production  |
| Course | BScHS |
| Class | TY  |
| Semister | Fifth  |
| University /Board | SPPU |
| Date of Content Creation | 26 March 2020 |
| Name of ReviewerHOD/Principal | Imran Sayyed |

A **mousse** is a prepared food that incorporates air bubbles to give it a light and airy texture. It can range from light and fluffy to creamy and thick, depending on preparation techniques.[[1]](http://en.wikipedia.org/wiki/Mousse#cite_note-foodterms-0) A mousse may be sweet or savory.Dessert mousses are typically made with [whipped egg whites](http://en.wikipedia.org/wiki/Egg_white#Egg_white_foam) or [whipped cream](http://en.wikipedia.org/wiki/Whipped_cream), and generally flavored with chocolate or puréed fruit.For savory mousse fish or [liver](http://en.wikipedia.org/wiki/Liver_%28food%29) may be used.



Mango Mousse



Chocolate Mousse



Easter Trout Mousse



Mango Cream Cheese Mousse



Chicken & Duck Liver Mousse with Truffles



Avocado Mousse



Pumpkin Mousse



Salmon MousseEaster Trout **Mousse**

**Mousseline** may refer to:

Mousseline, is food preparation similar to a [mousse](http://en.wikipedia.org/wiki/Mousse), served hot or cold, that includes [whipped cream](http://en.wikipedia.org/wiki/Whipped_cream) as an ingredient, including:

Mousseline, a [hollandaise sauce](http://en.wikipedia.org/wiki/Hollandaise_sauce) or [mayonnaise](http://en.wikipedia.org/wiki/Mayonnaise) to which stiffly whipped cream has been added

Mousseline, an [aspic](http://en.wikipedia.org/wiki/Aspic) or paste containing whipped cream,[[7]](http://en.wikipedia.org/wiki/Mousseline#cite_note-6) or, less frequently beaten egg whites, with meat, fish, shellfish or foie gras, usually puréed, and prepared in a mould

[Mousseline, a confectioner's term to describe certain [pastries](http://en.wikipedia.org/wiki/Pastry) and cakes containing delicate mixtures with cream or butter



Ref:

1) Wikipedia.org

2) Ww.thespuceeats.com

3) theculinary.pro.com

4) ihmnotessite.net

5) slideshare.net