 **MAHARASHTRA COSMOPOLITAN EDUCATION SOCIETY**

**Azam Campus, Pune – 411 001**

E-Content Description

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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_(food)) may be used.



Mango Mousse



Chocolate Mousse

[](http://www.google.co.in/imgres?q=mousse&um=1&hl=en&sa=N&biw=1024&bih=587&tbm=isch&tbnid=dg_zzlpbuSpnsM:&imgrefurl=http://www.myrecipesblog.com/easter-trout-mousse/&docid=AAojAsDEvYJfTM&imgurl=http://myrecipesblog.com/images/trout-mousse.jpg&w=1018&h=869&ei=AjYKUKr2AYnirAeOhPjJCA&zoom=1&iact=hc&vpx=441&vpy=261&dur=5741&hovh=207&hovw=243&tx=150&ty=164&sig=101249813501804211808&page=4&tbnh=123&tbnw=144&start=63&ndsp=20&ved=1t:429,r:7,s:63,i:372)

Easter Trout Mousse



Mango Cream Cheese Mousse



Chicken & Duck Liver Mousse with Truffles



Avocado Mousse

[](http://www.google.co.in/imgres?q=mousse&start=195&um=1&hl=en&sa=N&biw=1024&bih=587&addh=36&tbm=isch&tbnid=DmFbu7HJBSHgMM:&imgrefurl=http://gliving.com/a-raw-pumpkin-mousse-pie-with-a-coconut-whipped-cream-by-greenchef-heather-pace/&docid=f0Cgbsp2XBtIQM&imgurl=http://gliving.com/wp-content/uploads/2010/11/pumpkin-mousse-pie.jpg&w=600&h=400&ei=2jcKUKXCCYrQrQfuufXHCA&zoom=1)

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