

BROWNIE PARFAITS WITH BAILEY MOUSSE



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
541850	Chocolate Turtle Brownies	1 box
457341	Heavy Cream	2 cups
504602	Milk	½ cup
283630	Semi-Sweet Chocolate	4 oz.
314668	Powdered Sugar	¼ cup
Market Item	Espresso Powder (or instant espresso)	1 tbsp.
Market Item	Baileys Irish Creme	4 oz.
272350	Toffee, crumbled	1 cup
332607	Hot Fudge	4 tbsp.
881450	Whipped Cream	1 cup

Preparation Instructions

Wash hands. Place chopped semi-sweet chocolate in a small bowl. Heat milk until steaming, then pour over chocolate and espresso. Let sit for 2-3 minutes, then stir. If any chunks of chocolate remain, heat in the microwave for 30-second intervals until all the chocolate has melted. Mixture will be very liquid, like chocolate milk. Set aside and let cool to room temperature.

Using a stand mixer (or hand mixer + large bowl), add in chilled heavy cream, Baileys, and powdered sugar, then beat on high until stiff peaks form; approximately 5-7 minutes. Slowly add whipped cream, gently (yet thoroughly) folding them together until completely mixed. To plate: cut brownies into bite-sized chunks, and layer on the bottom of bowl. Fill piping bag with mousse, then generously coat brownies. Sprinkle a layer of toffee bits over mouse, then repeat all layers until you reach the top of the bowl. Finish with whip cream and a drizzle of hot fudge. Remove from oven and plate individually. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*