

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.*