Indulgent Inspirations

A collection of recipes created with Rich’s® Whip Topping™ Base
Basics.
Using Rich’s® Whip Topping™ Base

Rich’s® Whip Topping™ Base is a non-dairy topping concentrate that offers a variety of ways to add value to your dessert and cake offering. It blends perfectly with any flavor and can be used in endless recipes to always keep your dessert case fresh and exciting. The difference between Rich’s® Whip Topping™ Base and other non-dairy creams is its superior stability, high overrun, versatility and cost benefit to the customer.

Turn Versatility into Profitability

Rich’s® Whip Topping™ Base offers Superior Yield/Overrun
Whip Topping™ Base offers more than triple the yield of dairy cream, which makes Whip Topping™ Base a much more economical option. The Superior yield of Whip Topping™ Base means that you can ice more than three times as many cakes using the same amount of Whip Topping™ Base liquid as compared to dairy cream.

Superior Stability

Rich’s® Whip Topping™ Base offers Superior Stability
When used as a decorative garnish, to ice a cake or as an ingredient in your favorite recipe, Whip Topping™ Base remains stable for 4-5 days under refrigeration. Dairy Cream will begin to break down, turn yellow and separate after just 24-36 hours. Whip Topping™ Base’s superior stability means that you will not only have longer shelf life for your finished cakes and desserts but they will always look their best increasing your sales potential.

Handling

• Receive product and store frozen.
• To use, thaw under refrigeration 2° to 7° C for 24 to 48 hours.
• Shake product before opening and pour into whipping bowl. Liquid product should be no more than 20% of the bowl’s capacity.
• Mix with water, dairy or juices at a ratio of 2 parts Whip Topping™ Base to 1 part other liquid. If you need extra stability, mix 2 parts Whip Topping™ Base to 0.75 parts other liquid.
• Whip the liquid using a wire whip at medium speed until the products stiffens to your desired consistency.
• Refrigerate but do not refreeze any un-used liquid.
• Shelf Life: 18 months frozen, 2 weeks refrigerated (unopened), 4 to 5 days once whipped on a cake or in a dessert and stored in refrigeration.
• It is ok to freeze the finished product once it is whipped.

Features & Benefits

• To make the most economical topping mix two parts Whip Topping™ Base with one part water.
• Use as a dairy extender and stabilizer with two parts base and one part dairy cream.
• Can be whipped with acidic fruits and ingredients without curdling.
• Use to make fillings for pies, tarts, donuts and tortes; use to make decadent mousses or as a cake topping. Whip Topping™ Base is so versatile that you can expand your dessert offering without expanding your ingredients inventory.
• Significantly reduces saturated fats over fresh dairy cream.
Rich’s® Whip Topping™ Base is economical and highly versatile. Use as a dairy extender and stabilizer with two parts base and one part dairy cream.

**Ingredients:**
- 500gm Whip Topping™ Base
- 200–250gm fresh thickened cream
  Ratio = 2:1

**Method 1:**
1. Place Whip Topping™ Base into a cold bowl.
2. Whip at medium speed until approximately 80% whipped.
3. Add thickened cream and continue mixing until full volume is achieved.

The consistency should take on the appearance of a whipped fresh cream product.

**Method 2:**
1. Place Whip Topping™ Base and Cream together in a cold bowl.
2. Whip to soft peak texture.
Use Rich’s® Whip Topping™ Base as a versatile base for a variety of soups and sauces.

**White Soup Base Ingredients:**
- 112gm butter
- 170gm flour
- 1800gm chicken stock
- 900gm Whip Topping™ Base
- 112gm white dry wine
- 14gm lemon juice
- 5gm salt / white pepper

**Method:**
1. Melt the butter over a slow heat.
2. Stir the flour into the butter until a roux forms.
3. Slowly add the liquids and spices. Stir until smooth.
4. Allow to cook slowly for 1 hour.
5. Add cooked, drained vegetables such as broccoli, sautéed mushrooms, sautéed celery, green beans, etc.
A silky smooth chocolate ganache that can be used in a variety of dessert recipes.

**Ganache Ingredients:**
- 200gm Rich’s® Whip Topping™
- 400gm high quality semi sweet chocolate pieces

**Method:**
1. Place Rich’s® Whip Topping™ and chocolate pieces in microwave safe bowl.
2. Heat on high for 30-60 seconds. Stir.
3. Repeat until chocolate is melted and Whip Topping™ and chocolate are smooth. This may also be done over hot water in a double boiler. If using this method, be careful not to get any water into the mixture – you will “tighten” the chocolate and cause it to become lumpy.
4. Cool to room temperature or until desired consistency is reached.
5. Refrigerate left over ganache and warm to desired consistency when ready to use.
Tarts.
The classic combination of chocolate and orange makes for a deliciously soft and divine dessert. Definitely a case of tasting as good as it looks!

Filling:
80gm Whip Topping™ Base
80gm orange concentrate
1 x 8” round chocolate pastry case
2 oranges for decoration
60gm castor sugar

Chocolate Mousse:
100gm Whip Topping™ Base
30gm milk
130gm dark & milk chocolate (50/50)

Method:
1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add orange concentrate to Whip Topping™ Base and whip to a soft peak texture.
3. Peel and slice 1 orange.
4. Fill the pastry case with sliced orange and orange mousse. Chill or freeze.
5. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
7. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
8. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
9. The chocolate mousse is now ready for a piping.
10. Spray with chocolate and decorate with orange.
Definitely one to go nuts about, this classic tart takes the combination of chocolate and nuts to a sublime level.

**Filling:**
- 50gm Whip Topping™ Base
- 80gm nuts (almonds, walnuts, hazelnuts)
- 200gm eggs
- 100gm dark brown sugar
- 1 x 8” round pastry case

**Method:**
1. Combine Whip Topping™ Base, brown sugar, eggs and mix until is all dissolved.
2. Preheat oven 160°C.
3. Place nuts in to pastry case and poor mixture over. Bake for 15 minutes. Leave to cool.
4. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
5. Melt chocolate.
6. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
7. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
8. The chocolate mousse is now ready. Place into a mould and chill or freeze.

**Truffle topping:**
- 100gm Whip Topping™ Base
- 100gm dark chocolate
- 100gm milk chocolate

**Chocolate Mousse:**
- 100gm Whip Topping™ Base
- 30gm milk
- 130gm dark & milk chocolate (50/50)

**Truffle Cake Top Method:**
2. Using a wooden spoon, include both chocolates and stir until dissolved. Pour the truffle mixture on top of the set chocolate mousse and allow to set.
3. Decorate with caramelized nuts.
A deliciously light and fabulous looking tart that’s packed with strawberry goodness and a hint of crunchy pistachio in every mouthful.

**Method:**

1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add strawberry purée to Whip Topping™ Base and whip to a soft peak texture.
3. Fill the pastry case with Strawberry mousse. Freeze.
4. In a saucepan, place the sugar and strawberry purée, constantly stirring until it is all dissolved. Add gelatine pre-soaked in the water. Allow cool down and poor over the tart.
5. Decorate with strawberries and pistachios.

**Filling:**

- 200gm strawberry purée
- 60gm castor sugar
- 1 x 8” round pastry case
- Strawberries & pistachios for decoration

**Glaze:**

- 80gm strawberry purée
- 20gm castor sugar
- 15gm water
- 10gm gelatine
Cakes.
With a thick chocolate filling and dark chocolate ganache topping, this is definitely one for all the chocoholics out there!

**Ingredients:**
- 3 x 6” chocolate sponge layers
- 60gm Rich’s® chocolate filling
- 60gm Whip Topping™ Base
- 30gm fresh cream
- 50gm Rich’s® Dark Chocolate Ganache Topping
  (See page 11 for ganache recipe)

**Method:**
1. Dilute 2 parts Whip Topping™ Base with 1 part fresh cream and whip on a medium speed until soft peaks form.
2. Spread chocolate filling onto the base layer of sponge and top with a second layer of sponge.
3. Pipe blended cream onto second layer of sponge and top with a final layer of sponge.
4. Slightly warm the dark chocolate ganache and smooth onto the top for decoration.
Simple to make and a true classic, this jam and cream sponge sandwich looks impressive and tastes divine.

**Ingredients:**
- 3 x 6” vanilla sponge layers
- 70gm strawberry jam
- 60gm Whip Topping™ Base
- 30gm fresh cream
- 5gm icing sugar for dusting

**Method:**
1. Dilute 2 parts of Whip Topping™ Base with 1 part fresh cream and whip on a medium speed until soft peaks form.
2. Spread strawberry jam onto the bottom layer of sponge and top with second layer of sponge.
3. Pipe the fresh cream onto the second layer of sponge and top with the final layer of sponge.
4. Dust with icing sugar to decorate.
The fantastic tastes of raspberry and dark chocolate combine perfectly to make a deliciously decadent dessert.

Dark Chocolate Mousse Method:
1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Boil water, glucose, sugar. Melt dark chocolate add to the mixture together with dissolved gelatine in 10gm water. Allow to cool.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
4. Fill the first layer of sponge with dark chocolate mousse and raspberries. Follow with another layer of sponge and repeat process. Freeze.

Truffle Topping Method:
1. Warm up Whip Topping™ Base. Remove from heat.
2. Using a wooden spoon, include both chocolates and stir until dissolved.
3. Pour the truffle mixture on top of the set chocolate mousse and allow to set.
4. Decorate.

Dark Chocolate Mousse:
- 100gm raspberries
- 320gm Whip Topping™ Base
- 160gm milk
- 375gm dark chocolate
- 75gm water
- 75gm glucose
- 50gm castor sugar
- 6gm gelatine

Truffle Topping:
- 100gm Whip Topping™ Base
- 100gm dark chocolate
- 100gm milk chocolate
An indulgent dessert that looks every bit as good as it tastes. Perfect for wowing your customers.

White Chocolate Mousse:
1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt white chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
4. Add dissolve gelatine in 10gm water.
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.

Raspberry Mousse:
1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add berry purée, dissolved gelatine to Whip Topping™ Base and whip to a soft peak texture.
3. Slice the vanilla sponge into 2 even layers.
4. Fill the first layer of sponge with raspberry mousse. Follow with another layer of sponge and white chocolate mousse. Freeze.
5. Decorate with neutral miroir glaze, raspberries and pistachios.

White chocolate Mousse Method:
1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt white chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix and blend well.
4. Add dissolve gelatine in 10gm water.
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.

Raspberry Purée Method:
1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add berry purée, dissolved gelatine to Whip Topping™ Base and whip to a soft peak texture.
3. Slice the vanilla sponge into 2 even layers.
4. Fill the first layer of sponge with raspberry mousse. Follow with another layer of sponge and white chocolate mousse. Freeze.
5. Decorate with neutral miroir glaze, raspberries and pistachios.
A gorgeous gateau that certainly makes a statement. Guaranteed to tempt hungry customers!

**Berry Mousse:**
- 300gm Whip Topping™ Base
- 300gm berry purée
- 80gm castor sugar
- 3gm gelatine
- 1 x 8” round vanilla sponge
- Berries for decoration

**Glaze:**
- 100gm Berry purée
- 20gm castor sugar
- 15gm water
- 10gm gelatine

**Method:**
1. Combine Whip Topping™ Base, castor sugar and whip on medium speed to soft peak texture.
2. Add berry purée and dissolved gelatine to Whip Topping™ Base and whip to a soft peak texture.
3. Slice the vanilla sponge into 3 even layers.
4. Fill the first layer of sponge with berry mousse. Follow with another layer of sponge and repeat process. Freeze.
5. In a saucepan, place the sugar and berry purée, constantly stirring until it is all dissolved.
   Add dissolved gelatine. Allow to cool and pour over a gateau.
6. Decorate with berries.
A festive favorite that looks great, tastes sublime and packs a punch. The ideal dessert for any yuletide event.

Chestnut Mousse Method:
1. Combine Whip Topping Base, water and whip on medium speed to soft peak texture.
2. Add mascarpone mixed with icing sugar and dissolved gelatine in 10gm water.
3. With the Whip Topping Base mixture already whipped, restart your mixer with the cream in it and slowly add the mascarpone mixture. Allow the mix and blend well.

Chocolate & Whisky Mousse Method:
1. Combine Whip Topping Base, whisky, milk and whip on medium speed to soft peak texture.
2. Add mascarpone mixed with icing sugar and dissolved gelatine in 10gm water.
3. With the Whip Topping Base mixture already whipped, restart your mixer with the cream in it and slowly add the mascarpone mixture. Allow the mix and blend well.
4. Fill the first layer of mould with chestnut mousse. Follow with layer of sponge and chocolate whisky mousse. Follow with layer of sponge. Repeat process. Freeze.
5. Decorate with spray chocolate, maroon chestnuts and chocolate flowers.

Chestnut Mousse:
- 250gm mascarpone cheese
- 25gm icing sugar
- 125gm Whip Topping™ Base
- 25gm water
- 85gm maroon chestnut purée
- 3gm gelatine

Chocolate & Whisky Mousse:
- 320gm Whip Topping™ Base
- 100gm milk
- 60gm whisky
- 375gm dark chocolate
- 75gm water
- 75gm glucose
- 50gm castor sugar
- 6gm gelatine
- Chocolate sponge
- Whole maroon chestnuts for decoration
- Chocolate flowers

Cakes: Chocolate, Whisky & Chestnut Log
Packed with dark, milk and white chocolate, this gateau is, quite simply, pure indulgence.

**Chocolate Mousse:**
- 200gm Whip Topping™ Base
- 60gm milk
- 230gm dark & milk chocolate (50/50)
- 10gm water
- 3gm gelatine

**White Chocolate Mousse:**
- 100gm Whip Topping™ Base
- 30gm milk
- 130gm white chocolate
- 10gm water
- 3gm gelatine
- 1 x 8” round chocolate sponge
- Chocolate roses and chocolate glaze for decoration

**Method:**
1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
2. Melt white chocolate.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
4. Add dissolve gelatine in 10gm water
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
6. Repeat procedure with dark & milk chocolate mousse.
7. Fill the first layer of sponge with white chocolate mousse. Follow with another layer of sponge and repeat process with dark & milk mousse. Freeze.
8. Decorate with chocolate miroir glaze and chocolate roses.
Pies.
A fabulous variation on this timeless classic. The lime, ginger and Whip Topping™ Base combine to deliver a truly unique taste sensation.

**Ginger Crumb Base:**
120gm ginger biscuit crumb
80gm butter

**Filling:**
300gm Whip Topping™ Base
200gm cream cheese
25gm lime juice
1 x 6” plastic baking collar

**Topping:**
80gm miroir glaze
0.2gm green coloring
2 x lemon slices for decoration
5gm lime zest

**Method:**
1. Melt butter and add to crushed ginger biscuit crumb.
2. Place into a 6” round cake tin with plastic baking collar lining and firm down to form base.
3. Gently soften cheese on a slow speed and gradually add Whip Topping™ Base.
4. Whip on a medium speed until soft peaks form and add lime juice.
5. Pour mix into the crumb base.
6. Add coloring and zest to the miroir glaze and spread on top of the mix.
7. Add lime slices to decorate.
Lemon lovers, watch out! This indulgent meringue pie is packed with zesty flavour and a guaranteed crowd pleaser!

**Method:**

1. Place the Whip Topping™ into a bowl and whip on a medium speed until soft peaks form.
2. Fold in the lemon flavouring and filling.
3. Add the lemon filling to the base topping and whip on a medium speed to a soft whipped consistency.
4. Spread lemon curd onto the pastry base.
5. Using a star tube to achieve a rope design, pipe flavoured cream onto the lemon curd layer and level off.
6. To finish, sprinkle crushed meringues on top and follow with a drizzle of lemon filling.

**Pie Base:**

175gm lemon curd
1 x 7” sweet pastry case

**Filling & Topping:**

300gm Rich’s® Whip Topping™
200gm lemon filling
0.2gm lemon flavouring
60gm lemon filling to finish
30gm crushed meringues
120gm Whip Topping™ Base
With spices, mincemeat, orange and apricot (and a healthy splash of brandy), this seasonal special is a delicious as well as eye catching.

Method:
1. Begin by adding orange juice and spice to the Whip Topping™ Base and whip on a medium speed to form a firm consistency.
2. Melt the gelatine powder in warm water and allow to cool.
3. Add the mixed gelatine, mincemeat and brandy to the whipped base and fold in gently.
4. Next, warm the apricot jam and spread over the base and sides of the pastry case.
5. Place the mixture into the pastry case and shape to a gentle dome.
6. Finally, pipe the cream border around the edge.

Base:
1 x 7” sweet pastry shell
40gm apricot jam

Filling:
500gm Whip Topping™ Base
250gm orange juice
16gm mixed spice
50gm gelatine powder
50gm water
100gm mincemeat* 
30gm brandy

*mincemeat is a mixture of chopped dried fruit, distilled spirits and spices
The delicious flavours of almond and caramel come together to create this wickedly decadent tart.

**Ingredients:**
- 4 x 10" baked pie shells

**Caramel Filling:**
- 225gm sugar
- 500gm unsalted butter
- 310gm Whip Topping™ Base
- 670gm toasted slivered almonds

**Topping:**
- 1000gm heavy cream
- 500gm Whip Topping™ Base
- 375gm softened ganache
  - (see page 11 for ganache recipe)
- 30gm sugar

**Garnish:**
- Chocolate curls

**Caramel Filling Method:**
1. Place sugar into a heavy saucepan. Using a wooden spoon, continuously stir sugar over high heat until melted. If necessary, switch to a heavy wire whip and continue stirring sugar until it turns a rich, clear caramel color with no lumps.
2. At this pint the liquified sugar is extremely hot and has great potential to burn. It is important to work quickly. Immediately remove pan from heat and add butter. Continue stirring until almost all the butter has been absorbed.
3. Immediately add Whip Topping™ Base and whisk until ingredients are fully incorporated. Mixture should be smooth and creamy. Stir in toasted almonds.
4. Divide almond caramel filling and spread evenly among the four baked pie shells. Refrigerate until set.

**Topping:**
1. In a mixing bowl, whip cream and sugar until stiff. Set aside.

**Caramel Filling Method:**
1. Place sugar into a heavy saucepan. Using a wooden spoon, continuously stir sugar over high heat until melted. If necessary, switch to a heavy wire whip and continue stirring sugar until it turns a rich, clear caramel color with no lumps.
2. At this pint the liquified sugar is extremely hot and has great potential to burn. It is important to work quickly. Immediately remove pan from heat and add butter. Continue stirring until almost all the butter has been absorbed.
3. Immediately add Whip Topping™ Base and whisk until ingredients are fully incorporated. Mixture should be smooth and creamy. Stir in toasted almonds.
4. Divide almond caramel filling and spread evenly among the four baked pie shells. Refrigerate until set.

**Toasted Almond Caramel Pie**
Puddings.
A visually stunning twist on a time-honored classic. Dessert doesn’t get better than this!

**Method:**

1. Combine Whip Topping™ Base, water and whip on medium speed to soft peak texture.
2. Add mascarpone mixed with icing sugar and dissolved gelatine in 10gm water.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the mascarpone mixture. Allow the mix to blend well.

**Sugar Syrup:**

1. Boil water and sugar until sugar dissolved.
2. Once cooled, include Kahlua or amaretto.

**Assembly:**

1. Lay first layer with Tiramisu.
2. With the coffee syrup, lightly brush the biscuit sponge fingers enough to take flavour.
3. Lay 6 fingers on the top of first Tiramisu layer.
4. Repeat this process until all the sponge fingers are used.

**Truffle:**

2. Using a wooden spoon, include both chocolates and stir until dissolved. Pour the truffle mixture on top of the set Tiramisu and allow to set.
3. Decorate.
Deliciously decadent little mousses that won’t fail to make your customers smile.

Mango Mousse Method:
1. Combine Whip Topping™ Base, mango purée and whip on medium speed to soft peak texture.
2. Add dissolve gelatine in 10gm water.
3. Fill the first layer of the mould with caramelized mango. Follow with mango mousse. Freeze.
4. Assemble both mousses, decorate with chocolate spoons.

Mango Mousse:
- 80gm Whip Topping™ Base
- 80gm mango purée
- 4gm gelatine
- 10gm water
- 1 caramelized mango
- Chocolate sponge sheet

Chocolate Mousse Method:
1. Combine Whip Topping™ Base, milk and whip on medium speed to soft peak texture.
3. With the Whip Topping™ Base mixture already whipped, restart your mixer with the cream in it and slowly add the warm chocolate mixture. Allow the mix to blend well.
4. Add dissolve gelatine in 10gm water.
5. Once all the cream and chocolate have combined together, scrape the mixer, and continue to whip to soft peak texture.
6. Fill the first layer of mould with chocolate sponge. Follow with layer chocolate mousse. Freeze.
7. Spray with chocolate.

Chocolate Mousse:
- 100gm Whip Topping™ Base
- 30gm milk
- 130gm dark & milk chocolate (50/50)
- Chocolate spoons
Now you can turn the humble banana into something extraordinary! Customers of all ages will fall in love with this dessert.

Ingredients:
- 300gm Whip Topping™ Base
- 10gm vanilla essence
- 10gm banana liqueur (optional)
- 150gm shredded roasted coconut
- 1 strawberry
- 5 medium sized bananas
- 80gm castor sugar
- 1 x 8” round vanilla sponge

Method:
1. Mash or purée 3 bananas until smooth.
2. Combine Whip Topping™ Base, vanilla essence, castor sugar and banana liqueur and whip on medium speed to soft peak texture.
3. Add mashed banana to Whip Topping™ Base and whip to a soft peak texture.
4. Slice the vanilla sponge into 3 even layers.
5. Peel and slice the remaining 2 bananas.
6. Fill the first layer of sponge with banana mousse and sliced bananas. Follow with another layer of sponge and repeat process.
7. Base ice the top and sides of the cake smooth.
8. Place coconut around the sides and finish with banana rosettes and fresh banana.
9. Place a strawberry in the centre.

Strawberry Ice Cream Ingredients:
- 1000gm Whip Topping™ Base
- 400gm strawberry purée
- 200gm water

Method:
1. Combine both Whip Topping™ Base and water and heat until temperature rises to 80° - 85°C.
2. Set aside and allow the product to cool to approximately 5° - 10°C.
3. Combine strawberry purée with the Whip Topping™ Base/water mixture. Place into an ice cream machine.
4. Freeze and churn until the product has an ice cream consistency. Approximately time to freezing point is 8-12 minutes.

Strawberry Scones Ingredients:
-½ punnet fresh strawberries
-336gm self raising flour
-112gm sugar
-60gm margarine (fat reduced)
-225gm Whip Topping™ Base
-336gm wholemeal self raising flour

Method:
1. De-hull strawberries and cut into halves. Add sugar.
2. Sift flours into a bowl and pre-heat oven to 220°C.
3. Rub margarine into mixture. Add Base and strawberries to form a soft dough.
4. Gently knead dough then roll out to 2cm thickness.
5. Cut out scones with round cutter (4-5cm) and bake for approximately 30 minutes or until cooked.
Two fabulously light and versatile mousses to satisfy your customers. Easy to make and to eat!

Apple Mango Mousse Ingredients:
- 1000gm Whip Topping™ Base
- 300gm apple juice
- 200gm mango juice
- 100gm apple filling or pulp
- 100gm mango filling or pulp

Method:
1. Place all ingredients into a chilled mixing bowl.
2. Using a whisk, mix on medium speed until full volume is achieved.
3. Use for a filling in mousse cake between layered sponge sheets or place in cups and serve as individual desserts.

Champagne Mousse Ingredients:
- 500gm Whip Topping™ Base
- 250gm Champagne
- 8 strawberries
- 8 plastic flutes to serve

Method:
1. Pour both the Whip Topping™ Base and Champagne into a mixing bowl and whisk on medium speed until soft peaks are formed.
2. When the mousse is pipeable, using a piping bag, pipe into the flutes.
3. Fan a strawberry and place on top of the mousse and serve.
A versatile cream cheese frosting that can be used for a variety of applications.

**Ingredients:**
- 250gm cream cheese
- 80gm lemon juice
- 200gm Whip Topping™ Base

**Method:**
1. Using a paddle, cream the cheese until smooth.
2. Once smooth, mix through both the lemon juice and Whip Topping™ Base until thoroughly combined.
3. Continue to blend together until smooth and doubled in quantity.

**Finishing Touches and Advice:**
1. Cream cheese topping is often used on carrot cakes and topped with crushed nuts and sultanas. This topping is quite tolerant to heat and is able to handle colors as well as extra flavours to suit your requirements.

*Other applications include: Banana Cakes, Zucchini Cakes, Cheesecakes, Muffins, Donuts or can be used as a filling in your gateaux and torte selection.*
A chilled fresh orange souffle that’s light, tangy and refreshing...

Ingredients:
6 navel oranges
45gm unflavored gelatine
9 eggs, room temperature
375gm sugar
480gm Whip Topping™ Base
240gm cold water
270gm orange juice concentrate
15gm lemon juice

Method:
1. Attach a 8cm foil collar to a 20-23cm souffle dish or 12 individual dishes.
2. From one orange, grate the rind and set aside. Slice the orange and line the bottom and sides of the dish.
3. Squeeze 2-3 oranges to produce 180ml of juice. Add the unflavored gelatine to soften.
4. Beat the eggs and sugar until thick and light (9-10 minutes).
5. Whip the Whip Topping™ Base and water at medium speed to full volume.
6. Heat orange juice and gelatine to dissolve. Add orange juice concentrate, lemon juice and orange rind.
   Beat into egg mixture. Fold in 500gm of the whipped topping.
7. Pour mixture into souffle dish and chill 4 hours or overnight. Garnish with remaining whipped topping, orange twist and mint leaves if desired.
One for the grown-ups!
A different use of Whip Topping™ Base that demonstrates its amazing versatility.

Ingredients:
112gm sugar
112gm water
225gm Whip Topping™ Base
1 large ripe mango, banana* or strawberry*
56gm lemon juice
112gm white rum
Crushed ice
*optional

Method:
1. Combine sugar, water and Whip Topping™ Base.
2. Put mango, banana or strawberry into a blender.
3. Add base mixture, lemon juice, rum and crushed ice.
4. Blend until ice is finely crushed.
Savory.
Whip Topping™ Base gives a creaminess to savory dishes such as this curried chicken dish...

**Ingredients:**
- 1 medium size onion - chopped
- 2 x 450gm chicken pieces
- 1 small egg plant - chopped
- 450gm Whip Topping™ Base
- 336gm chicken stock
- 112gm dry white wine
- 112gm corn starch
- 30gm water
- 7gm curry powder
- 1gm salt / pepper
- 30gm parsley
- Rice - steamed

**Method:**
1. Sauté onion, chicken and eggplant in a little oil or butter.
2. Stir in the Whip Topping™ Base, chicken stock and wine.
3. Combine corn starch, water, curry, salt, pepper and parsley and mix until smooth.
4. Add to Base mixture and stir over low heat until smooth and thickened.
5. Add chicken mixture, heat through.
6. Place the steamed rice on a plate and serve with the chicken curry.
Hearty and warming, this classic soup is packed with flavour and perfect served with warm crusty bread.

Ingredients:
- 56gm butter
- 112gm white wine
- 900gm mushrooms - chopped
- 112gm butter
- 170gm flour
- 1800gm chicken stock
- 450gm Whip Topping™ Base
- 225gm white dry wine
- 1gm salt / pepper
- 30gm fresh parsley, chopped

Method:
1. Lightly sauté mushrooms in butter and white wine. Remove from heat and drain off the liquid. Set aside.
2. Melt 4 ounces of butter over low heat. Add flour and cook to make a roux.
4. Stir until there are no lumps.
5. Add the mushrooms to the soup and allow to cook over low heat for 20 minutes.
6. Sprinkle with fresh parsley before serving.
A beautifully velvety, light-textured soup that’s bursting with flavour.

**Ingredients:**
- 56gm butter
- 1 medium onion, finely chopped
- 2 carrots, peeled and finely chopped
- 2 celery sticks, diced
- 1800gm pumpkin, canned
- 112gm white wine
- 900gm chicken stock
- +/- 1 teaspoon salt
- 1.5gm garlic powder
- 2.5gm white pepper
- 225gm Whip Topping™ Base

**Method:**
1. Sauté onion, carrot and celery in butter.
2. Add pumpkin, wine, chicken stock and spices.
3. Add Whip Topping™ Base and heat and stir until smooth.
4. Serve hot topped with fresh parsley.
A thick and creamy versatile sauce that works great with any type of pasta.

**Ingredients:**

**Group 1**
- 1000gm chicken stock
- 500ml Whip Topping™ Base
- 100ml white dry wine
- +/- salt / pepper
- +/- parsley

**Group 2**
- 80gm corn starch
- 20gm water
- 300gm mushrooms

**Method:**

1. Fry mushrooms until soft in butter and some white wine. Set aside and drain off the liquid.
2. Combine Group 1 ingredients and water and bring to a slow boil.
3. Combine corn starch and water until smooth and lump free.
4. Combine corn starch and water mixture with Group 1 ingredients over low heat until lump free.
5. Mix in mushrooms from step 1 and allow to simmer for 20 – 30 minutes.
These three savory mousses are easy to make and even easier to eat!

**Avocado Savory Dip Mousse**
**Ingredients:**
- 400gm Whip Topping™ Base
- 200gm avocados
- 10gm lemon juice
- 30gm onion - finely chopped
- Fresh black pepper to taste

**Method:**
1. Peel avocados and whisk until smooth (remove the bone).
2. Incorporate the Whip Topping™ Base, lemon juice and onion. Whip until soft peaks.
3. Season with black pepper to taste.

**Salmon Savory Mousse**
**Ingredients:**
- 400gm Whip Topping™ Base
- 200gm tin salmon
- 100gm tomato sauce
- 60gm tomato paste
- 10gm lemon juice
- 1.2gm paprika
- 1.2gm fresh black pepper
- 1gm salt

**Method:**
1. Remove salmon from the tin and remove any large bones. Place into the mixer and mix until smooth.
2. Incorporate the Whip Topping™ Base, tomato sauce, tomato paste and lemon juice. Mix all together with the salmon until soft peaks have been achieved.
3. Incorporate paprika, pepper and salt to taste.

**Indian Savory Mousse**
**Ingredients:**
- 400gm Whip Topping™ Base
- 500gm Cream Cheese
- 50gm Mild Curry Paste
- 10gm Lemon Juice

**Method:**
1. Cream the cream cheese until smooth.
2. Once completed, include in small amounts Whip Topping™ Base until soft peaks form.
3. When peaks begin to form, blend through Curry Paste and lemon juice.
4. Continue to whip to desired texture.
Whip Topping™ Base can be used to create a delicious selection of savory dips.

**Ingredients:**

- **Tapenade Dip**
  - 300gm Whip Topping™ Base
  - 150gm Tapanade
  - 15gm Lemon Juice
  - 10gm Fresh Thyme

- **Curry Dip**
  - 300gm Whip Topping™ Base
  - 50gm Tikka Curry Paste
  - 100gm Creamed Tomato
  - 10gm Lemon Juice
  - 10gm Lime Juice
  - 10gm Garlic Paste

- **Bloody Mary Dip/Shots**
  - 400gm Whip Topping™ Base
  - 150gm Tomato Juice
  - 50gm Creamed Tomato
  - 50gm Vodka
  - 5gm Celery Salt
  - 5gm Black Pepper

**Method:**

1. Place Whip topping base in a chilled mixing bowl and whisk on slow speed while adding the other ingredients.
2. Stop machine and scrape down.
3. Whisk on medium speed until soft peaks are forming.
4. Taste and adjust seasoning if necessary.
5. Continue whisking on medium speed until the desired consistency is achieved.
6. Decant to a serving bowl and decorate.