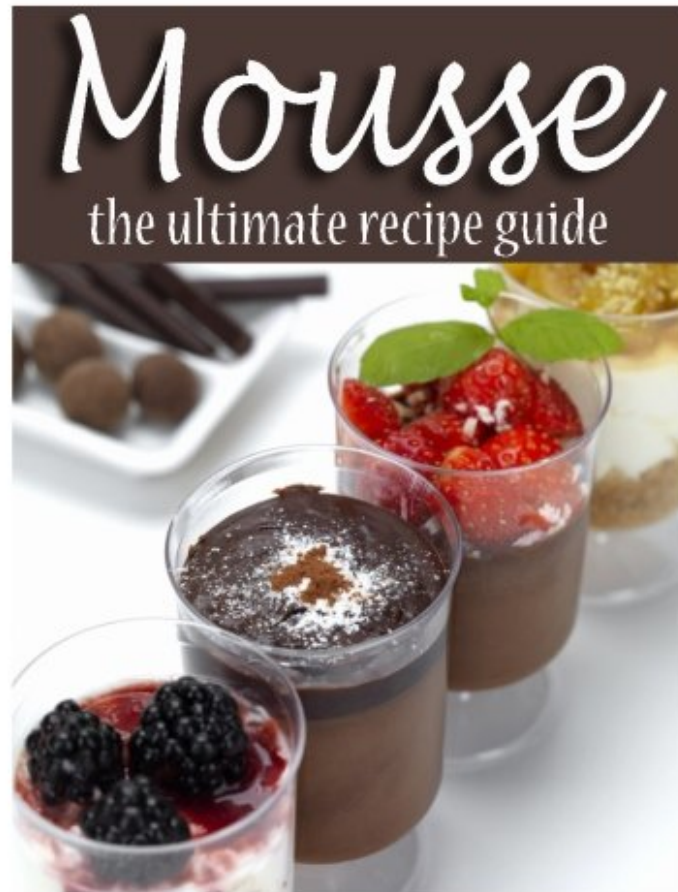


(Library ebook) Mousse: The Ultimate Recipe Guide

Mousse: The Ultimate Recipe Guide

Terri Smeethin, Encore Books
ebooks | Download PDF | *ePub | DOC | audiobook



DOWNLOAD



+

READ ONLINE

#2290335 in Books Smeethin Terri 2014-01-28Original language:EnglishPDF # 1 11.00 x .10 x 8.50l, .28
#File Name: 149536180244 pagesMousse The Ultimate Recipe Guide | File size: 47.Mb

Terri Smeethin, Encore Books : Mousse: The Ultimate Recipe Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised Mousse: The Ultimate Recipe Guide:

8 of 8 people found the following review helpful. Some good recipes containing unclear ingredient amountsBy
_CustomerMousse: The Ultimate Recipe Guide published by Encore Publishing could have been a far better cookbook, if the recipes included standard US measurements, and clearer recipe ingredient amounts. For example the Simple Chocolate Mousse recipe uses 300 grams dark chocolate and 300 ml thickened cream. Is the thickened cream whipped cream or is it a European-style clabbered cream? How much is 300 grams chocolate? The Light Cheesecake Mousse recipe calls for 1 box of sugar-free jello. Is that the 4 or 6 serving size box of Jello gelatin? Other than a few minor errors the recipes do look pretty good and there is an interactive table of contents to help with navigating the cookbook. Some of the recipes you will find include: Cream Cheese Chocolate Chip Cookie Mousse Pretty Jello Mousse White Chocolate Raspberry Mousse (Uses raw eggs which should not be eaten by the immune compromised.

Also, you should fold in the egg whites not stir them in as written in the cookbook.) Creamy Biscoff Spread Mousse (What is Biscoff?) Recommend with caveats given. MR2 of 2 people found the following review helpful. Who Does Not Like a Smooth Dessert? By AnaC The ebook contains a variety of recipes using chocolate, butterscotch, blueberries, avocado, pumpkin and Biscoff to name a few kinds of mousse. The only picture is the one on the cover of the ebook but the recipes are easy to follow. 1 of 1 people found the following review helpful. knock your socks off By Rusty My mother use to make a chocolate mousse that would knock your socks off and the recipes in this book are just about as good.

When you order mousse cake in a restaurant, you're going to get a dessert that's as rich and creamy as pudding and yet as light as air. However, you don't have to go to a restaurant to eat mousse cake. You can make it at home. Mousse is extremely simple to make and the ingredients are not expensive. This dessert will be well-received at a large dinner or just as a treat for your family. We have collected the most delicious and best selling recipes from around the world. Enjoy!