



*Featuring Chef's Line™  
Triple Chocolate Mousse Cake*

## INDIVIDUAL MOUSSE CAKES

*Scrumptious, upscale cakes, with their rich, light flavor, evoke images of those made by your fine pastry chef*





*Simply ready to add your finishing touch*



Ooh la la! Two of the hottest trends – individual portion sizes and indulgent desserts – are combined into a sweet reward for today’s discriminating diners.

#### Product Inspiration

Mousse, the French word for “foam,” translates beautifully into a rich, light dessert for your personal slice of dessert heaven. Egg whites, the essence of mousse, whipped into foam provide its delicate texture.

Dating back to France in the late 1800s, mousse took on new popularity in the early 1900s when artist Toulouse-Lautrec created a masterpiece by mixing in chocolate. Today’s mousse features much-loved triple chocolate or mango.

#### Ideal Use

Wake up your menu with a more upscale dessert that will work well in any establishment, from casual to fine dining:

- Signature dessert
- Small-plate selection
- Dessert-sharing option
- Catering events
- College/university cafeteria
- New flavor (besides chocolate) opportunity

#### Features/Benefits

- Made with Distinction: it’s like having a fine pastry chef in the house
- Performance: a premium, thaw-and-serve confection that differentiates your menu
- Cost Savings: 39% savings on food cost; undecorated to eliminate breakage during transportation and enable operator to customize
- Labor Savings: ready-to-serve desserts with minimal preparation; decorate the top or serve with a fruit garnish

A-Code	Product Description	Pack Size
3934684	Triple Chocolate Mousse Cake	2/12 ct.
3934692	Mango Mousse Cake	2/12 ct.

#### Ingredients Include

- Whole eggs
- Bittersweet chocolate from West Africa (60% cacao)
- White chocolate
- Chocolate cake
- Génoise classic all-butter cake
- Lemon peel and lemon juice
- Mango puree
- Sugar

#### Food Fact

*The first written record of chocolate mousse in the United States comes from a Food Exposition held at Madison Square Garden in New York City in 1892.*



For more information about Chef’s Line™ products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 10-2011