



ASIAN INSPIRED MOUSSE MINI CHEESECAKES

Elevate your dessert game with these Asian-Inspired Mousse Mini Cheesecakes! Each bite starts with a creamy vanilla cheesecake base, topped with a vibrant, ultra-smooth mousse in bold flavors like matcha, ube, or Thai tea. A glossy, mirror-like glaze adds an elegant finish, while rich chocolate shavings or fresh fruit make them irresistible showstoppers. Light, luscious, and bursting with flavor, these bite-sized beauties are a fusion of indulgence and artistry.

Yield: 3 cheesecakes

INGREDIENTS

RICH'S Our Specialty Treat Shop Mini NY Style Cheesecake (#24303)

RICH'S FLAVOR RIGHT™ VANILLA WHIP'N TOP™ ARTIFICIALLY FLAVORED VANILLA DESSERT TOPPING (#43603)

- | | |
|---------|---|
| 1 | Packet of unflavored gelatin mix |
| 1/4 C | Hot water |
| 3 tbsp. | Bossen Flavor mix (Matcha, Ube or Thai Tea) |
| 2 C | Neutral Mirror Glaze |
| 1 tbsp. | Warm water |



DIRECTIONS

- 1 Mix 1 packet of unflavored gelatin and 1/4 cup of hot water together. Whip Flavor Right Vanilla Whip'N Top according to product directions.
- 2 Mix the above with a spatula with 2 tablespoons of Bossen flavor mix of your choice, including Matcha, Ube or Thai Tea. Immediately fill mousse mixture into a piping bag and fill a mousse mold. Smooth out with a spatula to assure that each mold is fully filled and packed.
- 3 Freeze for 3-4 hours
- 4 Pop up each mousse cup and place on the screen
- 5 For Asian Flavored Mirror Glaze: Mix 2 cups of neutral mirror glaze with 1 tbsp of Bossen Asian flavor mix of your choice and 1 tbs of warm water. Mix and fill a piping bag.
- 6 Pour flavored mirror glaze over each mouse cup and allow access to drip through a screen.
- 7 Using a spatula, gently pick up the mousse and place it on

- 8 Garnish with chocolate or fruit

