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

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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 top of Vanilla Cheesecake
8. Garnish with chocolate or fruit!

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