



How to make a perfect chocolate mousse?

B-CONCEPT PASTRY ANSWERS

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Presentation

Innovative Pastry Education

At Jordi Bordas' Pastry School we are committed to an educational model that provides you with all the tools that you need to gain creative freedom. With us you will not only learn to reproduce recipes; we want to give you much more. Our desire is to share with you everything we know that has led us to where we are today.

The freedom to create your own pastry is only possible by acquiring necessary knowledge and learning how to use it.

Teaching is much more than just transmitting knowledge. For us, it means broadening horizons and building values.

- ✓ We constantly **update our knowledge**.
- ✓ We **try new things, run experiments, and test each hypothesis or theory**.
- ✓ We follow a **rigorous work methodology** to get consistent results.
- ✓ **We teach and pass** on everything we know **with great passion**.



Spaces to learn and create

Pastry School in Barcelona (Viladecans)

In 2015 we fulfilled one of our great dreams and opened our pastry school in Viladecans. A space in which we have been able to teach and transmit knowledge to over 1000 students.

We take great pleasure in interacting with our customers, thus, receiving students from all over the world is something that has thrilled us from day one. In the past couple of years, we have taught the B·Concept pastry course in person more than 100 times and in more than 8 languages. Each of these courses has been special and unique.

We continue working hard to offer you the highest-quality education in our facilities and make your training experience truly extraordinary.

Come meet us!



Online Pastry School

2020 has been a challenging year, in which we have had to reinvent ourselves. Thanks to our continuous desire to improve and our eagerness to share everything we know with the world; we have managed to expand our knowledge and bring it all to your computer screen.

Our new Virtual Campus offers you the extended online B·Concept pastry course and Alumni space exclusive for former students of the on-site B·Concept pastry course.

A fantastic environment to develop professionally from anywhere in the world.

Pastry Innovation Center

From the beginning of the project, we have dreamed of having a place where we can investigate new concepts and experiment with ingredients and textures. In 2020 this dream has come true as we were able to inaugurate our "Pastry Innovation Center" – a space where we constantly work on improving and growing together with our R&D&i team.

Here we can make use of the B·Concept method to put into action any idea that we have in mind.

*Three places
to keep growing*

The team

*Together we are
unstoppable*



Jordi Bordas

The project founder and the creator of the B-Concept Method

Jordi Bordas is a pastry chef who is revolutionizing the pastry sector.

After becoming the World Pastry Champion in 2011, Jordi Bordas opened a **pastry school in Barcelona** (Viladecans) with the purpose of sharing his experience and knowledge with new generations of pastry professionals.

At the moment, together with his team, Jordi is taking this educational project to the next level.

Thanks to his insatiable curiosity and motivation to innovate and revolutionize the pastry sector, in the past years Jordi has dedicated himself to researching and investigating complex technological aspects of pastry. This process has led him to develop the **B-Concept method** –his own method to formulate recipes from scratch. It is a method based on solid foundations that offers a unique step-by-step methodology developed by Jordi Bordas himself.



Adrianna Jaworska

Head of R&D&i and Pastry Instructor

Adrianna Jaworska graduated from the renowned **culinary school Le Cordon Bleu** (Kobe, Japan) and, thanks to her hard work and determination, received a prestigious scholarship “**Hautes Etudes du Goût**” – a joint scholarship of Le Cordon Bleu Paris and the University of Reims (France).

Having further obtained two postgraduate degrees in Food Studies, she has worked in pastry schools in Japan, Poland and Spain. She also taught the history of pastry and modern pastry trends at SWPS University (Poland).

Adrianna joined the **Jordi Bordas’ team** in 2017 and is currently **in charge of the R&D&i department**, developing new products and investigating the connections between pastry and science – two fields that have much in common.



Paula Domènech
*Member of the R&D&i Team
and Pastry Instructor*



Ariadna Martínez
*Member of the R&D&i Team
and Pastry Instructor*



Mariona Fidalgo
*R&D&i Technician
and Pastry Instructor*



Marta López
*Team leader and Head
of marketing & communication*



Inés Tomás
*Responsible for
educational materials*



Puri Rivilla
*Head of Administration
& customer support*



Maria Rodon
*Marketing and Communication
Assistant*



Marta Miralles
*Head of Communication
and Digital marketing*

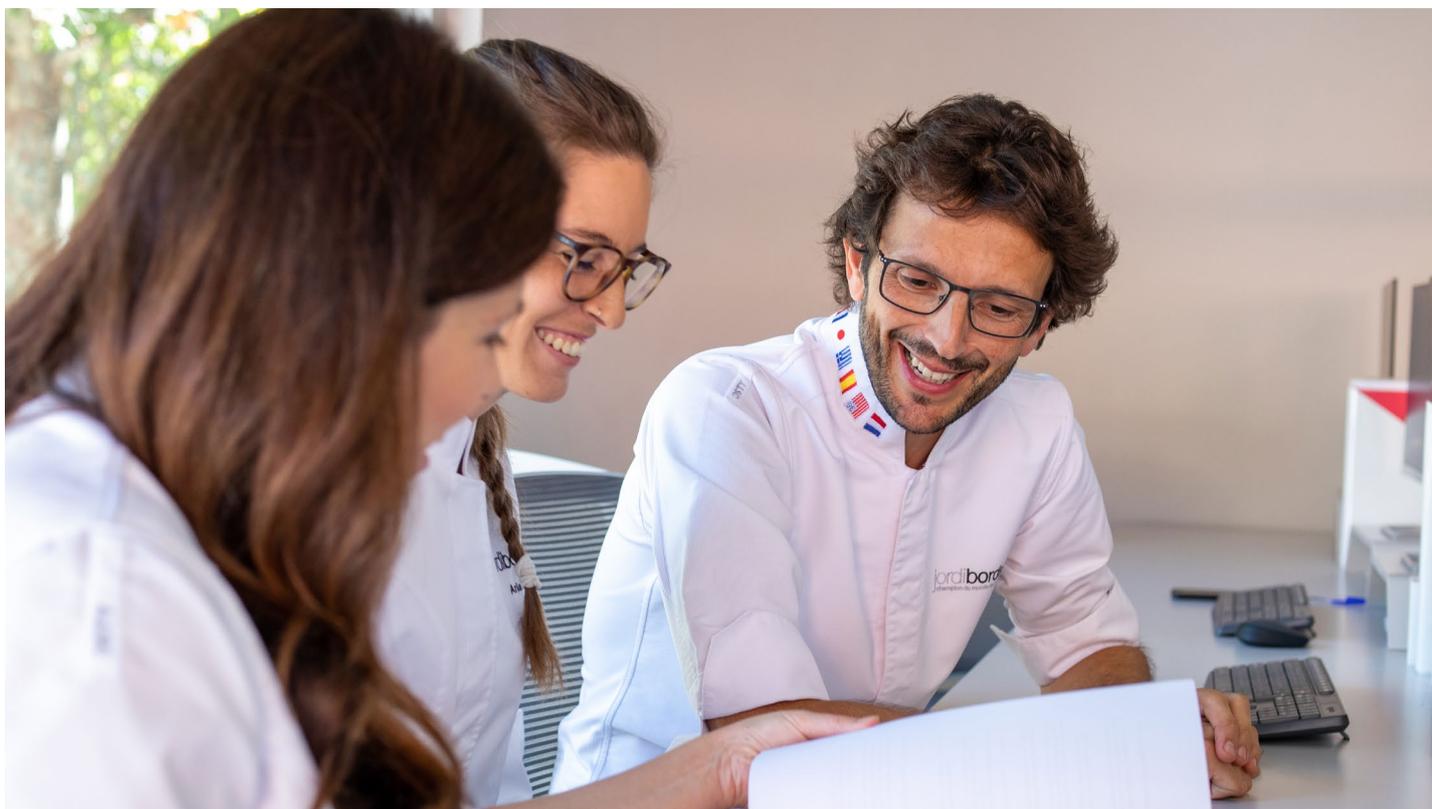


Ramón López
*Video, sound and photography
director*

Online and extended **B-Concept pastry course** **NEW**

Learn remotely with our new, extended course with previously unpublished content and discover all the secrets of the B-Concept method. Learn how to formulate recipes from scratch from the World Pastry Champion himself.

- ✓ You will understand the **role of each ingredients** according to their molecular structure.
- ✓ You will master the **texture creating techniques**.
- ✓ You will be able to **formulate** your own **recipes from scratch**.
- ✓ You will learn to make **healthier, lighter, and tastier products**.



Syllabus

This pastry course combines all the knowledge acquired over more than 10 years of research and investigation. It is divided into 4 distinct modules, designed so you can acquire the necessary theoretical and practical knowledge and learn to formulate recipes with the B·Concept method in a progressive manner.

MODULE 1. PASTRY MOLECULES

- Lesson 1.** Water
- Lesson 2.** Lipids
- Lesson 3.** Proteins
- Lesson 4.** Carbohydrates
 - Lesson 4.1.** Sugars
 - Lesson 4.2.** Starch
 - Lesson 4.3.** Fiber

MODULE 2. PASTRY TECHNIQUES

- Lesson 1.** Emulsification
- Lesson 2.** Aeration
- Lesson 3.** Thickening
- Lesson 4.** Gelling

MODULE 3. RECIPE FORMULATION

- Lesson 1.** B·Concept method
- Lesson 2.** Recipe formulation example
- Lesson 3.** Comparatives
- Lesson 4.** Recipe formulation
 - Lesson 4.1.** Recipes with acidic fruits
 - Lesson 4.2.** Recipes with less acidic fruits
 - Lesson 4.3.** Infusions
 - Lesson 4.4.** Dairy recipes
 - Lesson 4.5.** Dry fruit recipes
 - Lesson 4.6.** Chocolate recipes
 - Lesson 4.7.** Alcohol recipes
 - Lesson 4.8.** Vegan mousses

MODULE 4. PASTRY CREATIONS

- Lesson 1.** Chocococo
- Lesson 2.** Festuc
- Lesson 3.** Cheesecake
- Lesson 4.** Hazelnut Tiramisu
- Lesson 5.** Ferro
- Lesson 6.** Framboisier Pearl
- Lesson 7.** Macadamia
- Lesson 8.** Mont Fuji
- Lesson 9.** Annex recipes

ENROLLMENTS

LIMITED PLACES

You can enroll through our website
www.jordibordas.com.

How to make a perfect chocolate mousse?

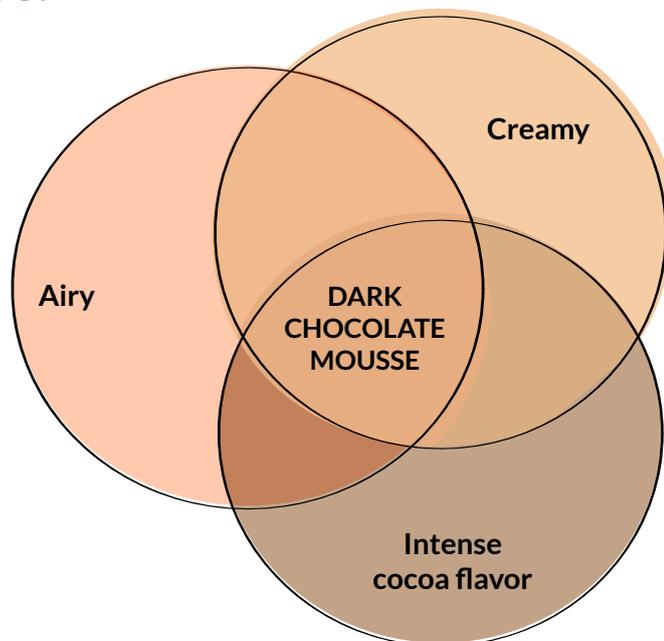
What is a mousse?

A mousse: an aerated texture that typically has **whipped cream, merengue or whipped cream and merengue** as a base.

From a technical (physico-chemical) point of view, a mousse is defined as a **dispersion of gas** in a liquid or a solid (Larousse Gastronomique). And, from the point of view pastry techniques, we can also say that it is an **aerated and gelled emulsion**.

Key characteristics of a dark chocolate mousse:

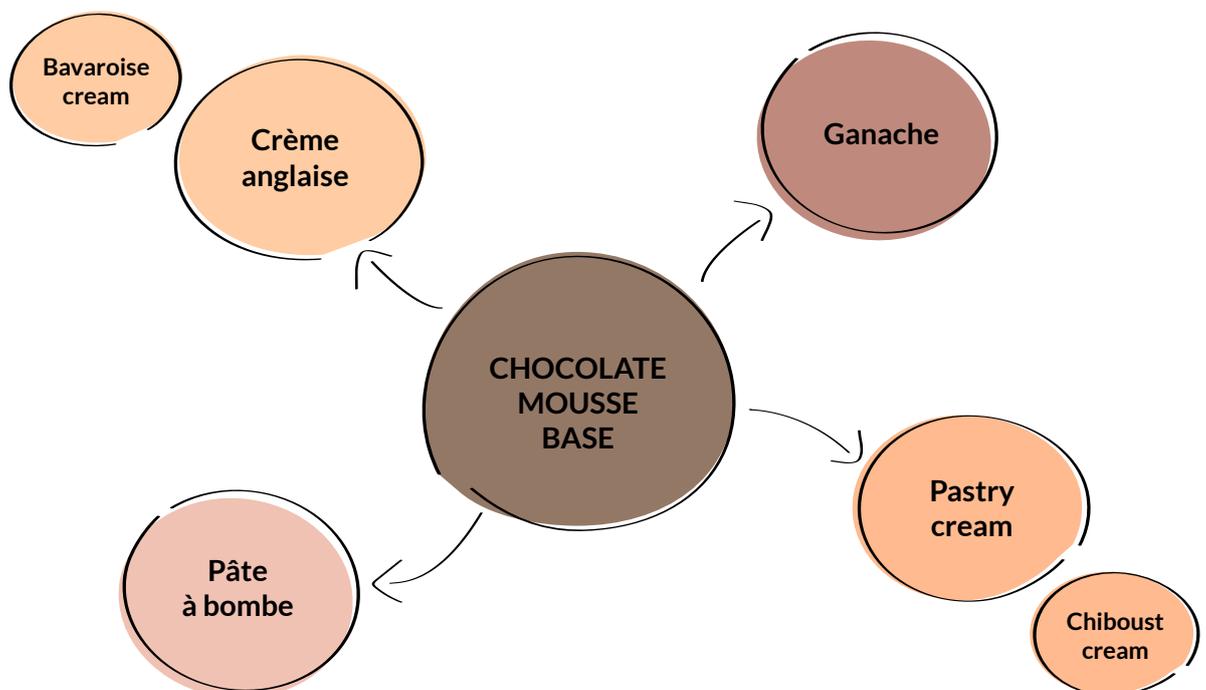
- Creamy
- Airy
- Intense cocoa flavor



Traditional dark chocolate mousse: composition and structure

A classic chocolate mousse recipe is typically made with **whipped cream** as a **foaming agent** and one of the four bases:

- **Crème anglaise**
The most traditional recipe using whipped cream both as a foaming agent and as a mousse base; the recipe contains more than 50% of cream; it can also serve as a base for Bavarois cream.
- **Pâte à bombe**
Beating the eggs with sugar helps bring additional aeration, but the sugar content (%) of the recipe is high (around 20 %).
- **Pastry cream**
This variation of the recipe is a little lighter since we use milk and not cream to make the pastry cream base; it can also serve as a base for Chiboust cream.
- **Ganache**
Ganache-based mousse allows us to eliminate eggs from the recipe, but not cream.



Traditional chocolate mousse composition

Traditional chocolate mousse

Sugar	80 g 08.00 %
Pasteurised egg yolks	50 g 05.00 %
Whole milk	100 g 10.00 %
Whipping cream 35 %	100 g 10.00 %
Dark couverture Sao Palme 75 % (to 45 °C)	270 g 27.00 %
Whipping cream 35 % (semi-whipped)	400 g 40.00 %

Preparation

Mix the sugar and egg yolks with a whisk.

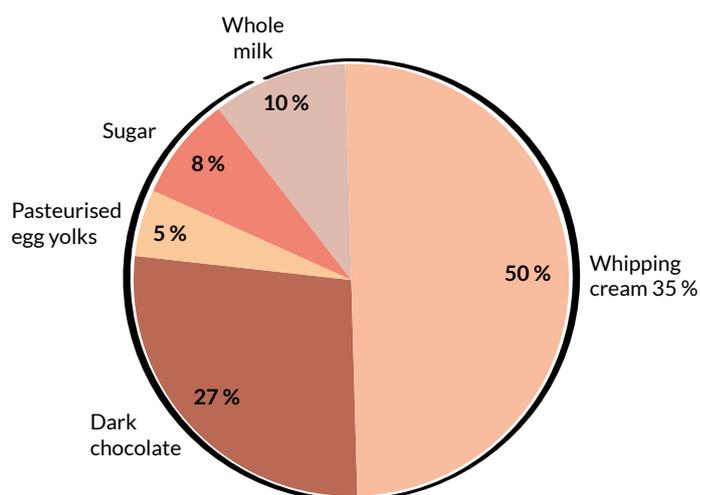
In a saucepan, bring the milk and first cream to a boil. Pour 1/2 over the sugar mixture stirring with the whisk, put again this preparation into the saucepan with the rest of the milk and cream, and heat to 84 °C, stirring constantly.

Very slowly and gradually pour the crème anglaise over the couverture, vigorously emulsifying with a hand blender until you obtain a perfect emulsion.

Cool to 40-45 °C and gently fold in the second cream.

Ingredients and their role

- Whipped cream 35%**
foaming agent/stabilizing agent (fat), emulsifier (milk proteins), thickening agent (coagulated milk proteins), gelling agent (coagulated milk proteins); dairy flavor.
- Dark chocolate**
crystallized fat helps the mousse to set (gel), it also helps us build creaminess and flavor.
- Added sugars**
bring sweetness and stability.
- Egg yolks**
coagulated egg proteins bring viscosity (thickening/gelling agent), fat brings creaminess; egg yolks also contribute to the overall flavor.



B-Concept chocolate mousse composition

B-Concept chocolate mousse

Whipping cream 35 %	120 g 12.00 %
Water	330 g 33.00 %
Pasteurised egg yolks (to 30 °C)	30 g 03.00 %
Gelatine mass 6/1	50 g 05.00 %
Dark couverture Sao Palme 75 %	270 g 27.00 %
Pasteurised egg whites (to 30 °C)	120 g 12.00 %
Oligofructose powder	80 g 08.00 %

Preparation

In a saucepan, heat the cream and water to 85 °C and pour over the egg yolks stirring with a whisk. Check the temperature has reached 85 °C (otherwise, heat to this temperature, stirring constantly).

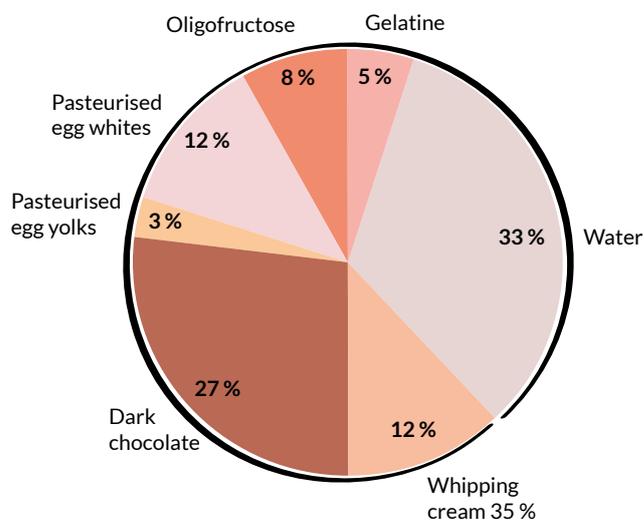
Add the gelatine mass and couverture and emulsify vigorously with a hand blender.

Whisk the egg whites for 4 minutes at medium-high speed. Add the oligofructose and whisk for 6 more minutes, until soft peaks, keeping the temperature at 30 °C at all times.

When the meringue is ready, gradually fold in the previous preparation.

Ingredients and their role

- **Whipped cream 35%**
emulsifier (milk proteins)
- **Dark chocolate**
crystallized fat helps the mousse to set (gel), it also helps us build creaminess
- **Added sugars**
were replaced by FIBER: control of sweetness and recipe stability (dry extract)
- **Egg whites**
replace whipping cream as a foaming agent (lighter)
- **Egg yolks**
emulsifier (phospholipids)
- **Gelatine**
replaces coagulated egg yolks and milk proteins in their gelling role
- **Water**
helps cut down the fat % of the recipe and bring lightness to the recipe



Comparative

Traditional chocolate mousse

Sugar	80 g 08.00 %
Pasteurised egg yolks	50 g 05.00 %
Whole milk	100 g 10.00 %
Whipping cream 35 %	100 g 10.00 %
Dark couverture Sao Palme 75 % (to 45 °C)	270 g 27.00 %
Whipping cream 35 % (semi-whipped)	400 g 40.00 %

Crème anglaise base

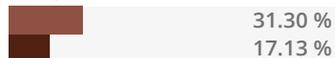
Pasteurised egg yolks	150 g 15.00 %
Whipping cream 35 %	300 g 30.00 %
Whole milk	300 g 30.00 %
Sugar	250 g 25.00 %

Comparative

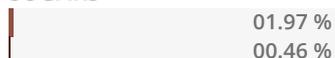
DRY EXTRACT



FATS



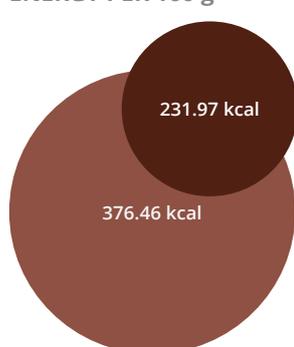
NATURALLY OCCURRING SUGARS



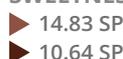
ADDED SUGARS



ENERGY PER 100 g



SWEETNESS POINTS



B-Concept chocolate mousse

Whipping cream 35 %	120 g 12.00 %
Water	330 g 33.00 %
Pasteurised egg yolks (to 30 °C)	30 g 03.00 %
Gelatine mass 6/1	50 g 05.00 %
Dark couverture Sao Palme 75 %	270 g 27.00 %
Pasteurised egg whites (to 30 °C)	120 g 12.00 %
Oligofructose powder	80 g 08.00 %

B-Concept crème anglaise base

Pasteurised egg yolks (to 30 °C)	50 g 05.00 %
Whipping cream 35 %	250 g 25.00 %
Water	700 g 70.00 %

Final remarks

We have obtained a result that is healthier, lighter, and tastier: contains 50% less sugars, almost 50 % less fat and almost 145kcal less per 100 g than the classic version and, what is even more important, is as airy as its classic version.

Technical files

CRÈMES CREAMS NATAS

CRÈME EXCELLENCE
EXCELLENCE WHIPPING CREAM
NATA EXCELENCIA



INGRÉDIENTS / INGREDIENTS / INGREDIENTES :

Crème Liquide Stérilisée UHT 35,1% de MG
Ingrédients : Crème de lait de vache,
stabilisant : carraghénanes.

UHT Sterilised Long Life Liquid Whipping Cream 35.1% fat.
Ingredients : cow's milk cream, stabilizer :
carrageenan.

Crema Liquida Esterilizada UHT 35,1% de MG.
Ingredientes : nata de leche,
espesante : carragenanos.

CONSERVATION / STORAGE / CONSERVACIÓN :

Pour une qualité optimale, conserver entre +4°C et +8°C. Après ouverture, garder au froid et consommer rapidement.
NE PAS CONGELER

For optimum quality, store between +4°C and +8°C (39° - 46°F). After opening, keep refrigerated and use quickly.
DO NOT FREEZE

Para una calidad optima, conservar entre +4°C y +8°C. Una vez abierta, conservar en el frigorífico y consumir rápidamente.
NO CONGELAR

VALEURS NUTRITIONNELLES POUR 100 G / NUTRITIONAL VALUES PER 100 G / VALORES NUTRICIONALES PARA 100 G :

Valeur énergétique / Energy / Valor energético :	336 kcal (1384 kJ)
Protéines / Protein / Proteínas :	2,1 g
Lipides / Fat / Grasas :	35,1 g
Acides gras saturés / Saturated fat acids / Acidos grasos saturados	24,6 g
Acides gras trans / Trans fat / Acidos grasos trans	1,9 g
Glucides / Carbohydrate / Hidratos de carbono :	2,9 g
Sucres / Sugars / Azúcares	2,9 g
Fibres alimentaires / Food fibers / Fibras alimentarias	0 g
Sodium / Sodio :	30 mg

CONDITIONNEMENT / PACKING / ENVASE :

Produit / Product / Producto	EAN	Poids net / Net weight / Peso neto (g)	Nb d'unités / Nb units / Cantidad de unidades	Dimensions / Sizes / Dimensiones L x W x H (cm)	Colisage / Case / Empaquetado		Palettisation / Pallet / Paletización			
					Poids net / Net weight / Peso neto (kg)	Poids brut / Gross weight / Peso bruto (kg)	Nb de cartons / Nb outer cases / Cantidad de cajas	Couches / Layers / Filas	Hauteur / Height / Altura (cm)	Poids brut / Gross weight / Peso bruto (kg)
Crème Excellence Excellence Whipping Cream Nata Excelencia	3161911703385	989	12	38,5 x 18,5 x 20,4	11,9	12,4	72	6	137,4	919,16

CODE DOUANIER / CUSTOM CODE / CODIGO DE ADUANA :

Toutes références / All references / Todas referencias : 0401503110

RCS Coutances 389 237 1664 - E.Vir Condé-sur-Vire - France. 02/16

Product Specifications



CO45E Sao Palme 75%

1. Article no.	CO45E	
Article Designation	Couverture Sao Palme 75% Couverture Dark Rondo	
EAN Code	 761132658451	
Customs tariff	1806.9051	
2. Description	Dark couverture classic in coins	
3. Application	To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.	
4. Processing		
5. Attributes		
6. Special Characteristics		
7. Sale Unit	Karton à 20.000 kg	(10 x 2.000 kg)
Net Weight	20.000 kg	
Total Weight	20.920 kg	
Volume	0.041 m3	
8. Sale Units per Pallet from Storage	6	
9. Sale Units per Pallet	24	
10. Minimum Order	1 Karton	
11. Delivery Time in Days	21	
12. Use by date in days (+..) / months (M+..)	M+24	
Use by date from delivery in days	540	
13. Storage Requirements	Cool and dry / Below 18°C / 65°F	
14. Declaration	cacao kernel	68.95 %
	sugar	23.90 %
	cacao butter	7.05 %
	emulsifier (E322: SOYA lecithin)	0.10 %
	Total	100.00 %
	Cacao minimum	75 %
May contain traces of: MILK (including LACTOSE), ALMONDS, HAZELNUTS		

	TECHNICAL SPECIFICATIONS	Revision:1 Date: 09/12/2020
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Commercial Name	OLIGOFRUCT
English Name	OLIGOFRUCTOSE
Legal Description	OLIGOFRUCTOSE
Code	00101034(500g)
RGSEAA	40.069089/B

1. DESCRIPTION:

Oligofructose in powder.

2. APPLICATIONS:

It is a highly soluble product. Due to its high degree of sweetness it is perfectly suitable for the replacement of sucrose Integrate in a hot or cold preparation without the need for prior hydration.

Substitute partial or total sucrose in recipes where it intervenes.

Low texturizing capabilities, very good cold solubility.

3. COMPOSITION:

INGREDIENTS	ORIGINS
Oligofructose	<i>pending</i>

4. DOSAGE RECOMMENDATION:

Quantum satis.

5. POPULATION OF USE:

At recommended doses, the product is suitable for the whole population and is for human consumption.

Except for allergic people (see table of allergens below).

6. ORGANOLEPTIC PROPERTIES:

Taste and aroma: Sweet.

Appearance: White to yellow powder.



7. PHYSICAL-CHEMICAL PROPERTIES:

HUMIDITY	<5%
POD	50%
PAC	45%
SÓLIDOS	97%

	TECHNICAL SPECIFICATIONS	Revision:1 Date: 09/12/2020
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8. NUTRITIONAL VALUES approximate by 100g:

ENERGY VALUE	925 kJ 227 kcal
FATS	0 g
Saturates	0 g
CARBOHYDRATES	16.5 g
Sugars	16.5 g
PROTEIN	0 g
SALT	0.1 g

9. MICROBIOLOGICAL PROPERTIES:

Enterobacters(cfu/g)	10
Mesophilic aerobic microorganisms (cfu/g)	10 ⁵
Coagulase positive Staphylococcus(cfu/g)	100
E. coli (cfu/g)	10
Salmonella spp. (cfu/25g)	Absent/25g
Listeria monocytogenes(cfu/25g)	Absent/25g

10. PACKAGING:

Pot of 500g. Cardboard box with 6 units.

PRODUCT CODE	EAN CODES		
	EAN 13 (PRODUCT)	EAN 14 (BOX)	EAN PALLET
00101034(500g)	8414933319955	18414933319952	28414933319959

Not packed in protective atmosphere

11. STORAGE:

Recommended keep at 15-25°C, in a dry place out of light, in original packaging until use and closed.

12. BEST BEFORE:

Use preferably within 24 months from production date.

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

Secondary shelf life

Once opened keep in conditions of ambient temperature (15-25°C). Secondary shelf life is the same than primary shelf life (before opening), provided that storage conditions are respected.

Nutritional information

PASTEURISED EGG WHITES	
Energy	45 kcal/100 g
Moisture	88.88 %
Dry extract	11.12 %
Carbohydrates	0.70 %
of which sugars	0.70 %
of which fiber	0.00 %
Proteins	10.00 %
Fats	0.00 %
of which saturated	0.00 %
Salt	0.42 %

PASTEURISED EGG YOLKS	
Energy	302 kcal/100 g
Moisture	49.90 %
Dry extract	50.10 %
Carbohydrates	0.90 %
of which sugars	0.90 %
of which fiber	0.00 %
Proteins	15.00 %
Fats	26.00 %
of which saturated	8.90 %
Salt	0.27 %

WHOLE MILK	
Energy	63 kcal/100 g
Moisture	88.30 %
Dry extract	11.70 %
Carbohydrates	4.70 %
of which sugars	4.70 %
of which fiber	0.00 %
Proteins	3.10 %
Fats	3.50 %
of which saturated	2.11 %
Salt	0.11 %



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jordibordas
INNOVATIVE PASTRY EDUCATION