

*Powdered mix for bavarois and mousse*  
**Zeesan**

*For tasty and light bavarois and mousse*



**Zeelandia**

*Creating Possibilities*



# Zeesan

*Gives your bavarois and mousse flavour and body*

Consumers enjoy desserts and cakes that are both tasty and airy – a real indulgence. For you as a baker, bavarois and mousse should be easy and fast to make. Zeesan by Zeelandia has the right consistency, is easy to prepare, easy to cut and also suitable for freezing. Zeesan is a reliable product, used by 1,000s of bakers around the world to create tasty and appealing products.

Zeesan is perfect to use in combination with cake and dessert. For the preparation of delicious desserts some flavours in particular are especially suitable to combine with Zeelandia cream fillings: Bianca Cremo and Bio Bianca Export. It concerns the flavours cappuccino, caramel, chocolate and tiramisu. To prepare mousse, increase the amount of whipped fresh cream in the following recipes with 25% on top of the standard recipe to make a very soft mousse or dessert.

#### Recipe\*

500 g Zeesan  
625 g water, 25°C.  
2500 g whipping cream

#### \*Recipe for Zeesan Curd Cheese / Yoghurt

500 g Zeesan  
1000 g water, 25°C.  
1000 g whipping cream

#### Method of preparation

Mix water and the Zeesan of your choice until the mix is smooth. Then blend the semi-whipped cream carefully with the Zeesan/water mixture. The Zeesan mousse is now ready for immediate use as a filling for mousse cakes or for desserts. To get an optimal setting we advise you refrigerate the mousse for one hour. Important: if the finished product is to be frozen, this should be done after the 1-hour refrigeration.

#### Available flavours:

neutral, banana, blood orange, buttermilk, caramel, curd cheese, chocolate, curd cheese/ yoghurt, forest fruit, lemon, strawberry, tiramisu, tropical and yoghurt.

Also available: Zeesan with vegetable binding agent and Zeesan Neutral H (halal).

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