



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Chicken Vegetable Mousse

Yield 4 lbs.

Ingredients:	Quantity		Procedure
	Single	Double	
Chicken, breast meat	3 lbs.		1. Dice the carrots, onions, celery, green and red peppers 1/2 inch. Mix together and hold until mousse in the refrigerator. This can be made 1 day ahead.
Cream, heavy	1-1/2 cups		2. Place the chicken breast in the food processor, at first pulse the food processor with the chicken, then puree well.
Salt and pepper	To taste		3. While the chicken in the food processor, add In the eggs and yolks, salt, pepper, ranch dressing and cream.
Eggs, whole	5 each		4. In a cold bowl place the chicken mousse inside along with the vegetables and fold well and completely mixed together.
Eggs, yolk	4 each		5. Place the finished chicken mousse in a clean storage container and hold in the refrigerator until needed. Can be made ahead 1 day before needed.
Vegetables, mixed, diced 1/2 inch	3 cups		
Ranch Dressing, CGS	2 cups		