



## Product Evaluation Sheet

Student:  
Date:  
Cost per Portion:

Product Name: Chocolate Mousse  
Recipe Source:  
Number of Portions:

### Recipe

Recipe		Ingredients	Inventory		Recipe		Extension	
Amt	Unit		Cost	Unit	Cost	Unit		
1	#	Chopped dark chocolate						
9	oz	Butter						
5	oz	Egg Yolks						
12	oz	Egg Whites						
2.5	oz	Sugar						
(Additional ingredients, please use back of sheet)								
Total								

Procedure: Melt chocolate completely. Add butter and melt in until completely incorporated. Whisk in egg yolks one at a time and completely incorporate. Whip egg whites to soft peaks, add sugar and continue to whip to stiff peaks. Fold egg whites into chocolate mixture and chill.

Quality of Product:

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Instructor's Signature