

by: Lai Hoe Nam, Mariko Asyrabi Kai, Tengku Nur Intan & Azril Shsh Bin Mohamed Zaman  
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preparation time  
**1** hour **40** mins



cooking time  
**1** hour



### Biscotti & Nuts Croquant

- Biscotti 30g
- Almond 15g
- Hazelnut 10g
- Butter 45g
- Pistachio 35g
- Sugar 45g




- 1 Preheat oven to 170°C.
- 2 Crumble the biscotti and roughly chop the mix nuts.
- 3 Melt butter and sugar then mix with crumbled biscotti and nuts.
- 4 Flatten the mixture evenly on a tray.
- 5 Bake at 170°C for 12 minutes.

### Hazelnut Sponge Cake

- Egg 2 nos
- Egg White 1 nos
- Sugar 50g
- Low Protein Flour 50g
- Baking Powder 1g
- Corn Starch 5g
- Hazelnut Powder 50g
- Oil 35g
-  **GREEN HOUSE VANILLA FLAVOUR** 5g
- Water 25g

- 1 Preheat oven to 180°C.
- 2 Whip all eggs and sugar until pale & fluffy.
- 3 Mix and sift all dry ingredients into the batter.
- 4 Add in oil, water and **GREEN HOUSE VANILLA FLAVOUR** into the batter and mix evenly.
- 5 Pour batter into mould and bake at 180°C for 20 minutes.

### Coffee Anise Mousse

- Milk 182g
- Star Anise 4 pcs
- Coffee Powder 3g
-  **GREEN HOUSE COFFEE EMULCO** 8g
- Heavy Cream 368g
- Gelatine 8g
- Sugar 68g
- Water 30g

- 1 Boil the milk with sugar, star anise and coffee powder and remove it from heat.
- 2 Add in **GREEN HOUSE COFFEE EMULCO**, let it chill.
- 3 Bloom gelatine with water and set aside.
- 4 Whip heavy cream until soft peaks are formed.
- 5 Fold the whipped cream into boiled milk and add in bloomed gelatine.
- 6 Pour into mould and let it set.



## CARAMEL COFFEE ENTREMET



### Salted Caramel Sauce

- Sugar 150g
- Water 35g
- Butter 50g
- Heavy Cream 100g
- Salt 4g



- 1 Caramelize sugar with water until amber colour.
- 2 Slowly add in butter and cream till it thickens in consistency.
- 3 Lastly add in 4g of salt or until desired flavour.

### Vanilla Salted Caramel Mousse

- Gelatine 5g
- Water 20g
- Heavy Cream 245g
-  **VANILLA FLAVOUR** 10g
- Milk 30g

- 1 Bloom the gelatine with water and set aside.
- 2 Whip heavy cream until soft peaks are formed and add in **GREEN HOUSE VANILLA FLAVOUR**.
- 3 Boil the milk and add in bloomed gelatine.
- 4 Mix salted caramel sauce with milk mixture and fold in whipped cream.
- 5 Pour into mould and let it set.

### Spiced Mango Gelee


- Mango Puree 250g
- Glucose 14g
- Sugar 37g
- Star Anise 2 pcs
- Vanilla Bean 1 pod
- Lemon 10g
- Water 15g
- Gelatine 5g

- 1 Heat the mango puree, glucose, sugar, star anise, vanilla bean and lemon.
- 2 Remove from heat, then add in water and gelatine.
- 3 Keep cool in the chiller.

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### White Chocolate Glaze

- Gelatine 21g
- Water 117g
- Sugar 180g
- Glucose 180g
- Condensed Milk 129g
- White Chocolate 195g
- Vanilla Extract 3g
-  **Oil Soluble Liquid/ Chocolate Brown Colouring:** as needed

- 1 Bloom the gelatine with water and set aside.
- 2 Heat sugar, water and glucose to 103°C.
- 3 Add in condensed milk, vanilla extract and bloomed gelatine until it dissolves.
- 4 Mix well and remove from heat. Pour mixture into white chocolate and blend it until smooth.
- 5 Make the mixture in two colours, using **GREEN HOUSE OIL SOLUBLE LIQUID/ CHOCOLATE BROWN COLOURING.**
- 6 Heat the glaze to 30°C-33°C and pour glaze onto frozen cake. Let it set.

### Assemble Cake

- Chocolate Compound 200g
- Gold Dust

- 1 Lay the nut croquant in a 8-inch mould then add coffee anise mousse on top of it.
- 2 Put the Hazelnut sponge cake and add in vanilla salted caramel mousse on top.
- 3 Add Spiced mango gelee on top of vanilla salted caramel mousse and a layer of coffee anise mousse is added on top of the gelee.
- 4 Freeze the cake then pour white chocolate glaze onto frozen cake.
- 5 Decorate it once the cake is set.

### Tips

The cake should be kept in freezer overnight before glazing. The glaze should be about 31°C to 32°C when poured onto the frozen cake.