



preparation time
30 mins



cooking time
2 hour **30** mins



Strawberry Joconde

- Egg White 74g
- Sugar 10g
- Egg 2 nos
- Almond Flour 80g
- Icing Sugar 84g
- Cake Flour 20g
- Butter 17g
-  **GREEN HOUSE STRAWBERRY EMULCO** 7g



- 1 Preheat oven to 180°C.
- 2 Beat the egg white and sugar until high peaks are formed.
- 3 Add in egg, mix in slow speed until well combined.
- 4 Add in the sifted dry ingredients (almond flour, icing sugar, cake flour), mix evenly.
- 5 Add in melted butter, mix well. Lastly, add in **GREEN HOUSE STRAWBERRY EMULCO**.
- 6 Bake at 180°C for 20 minutes.

Lychee Gelee

- Canned Lychee 10g
- Lychee Syrup 120g
- Water 50g
- Sugar 18g
- Gelatine 1g
-  **GREEN HOUSE OIL SOLUBLE LIQUID PINK COLOUR** 1 drop
- Lychee 6 nos

- 1 Bloom the gelatine with 5g water and set aside.
- 2 Mix Instant Jelly Powder (Lychee Flavoured), water, lychee syrup, and sugar and bring it to boil.
- 3 Add in bloomed gelatine, chopped lychee and **GREEN HOUSE OIL SOLUBLE LIQUID PINK COLOUR**.
- 4 Pour into the mould and let it set.

Rice Krispies Base

- Diced Almond 30g
- White Chocolate 100g
- Butter 25g
- Rice Crisp 30g

- 1 Roast the diced almond at 180°C for 10-15 minutes.
- 2 Cut the white chocolate into small pieces and melt it using double boiler.
- 3 Add in butter into the chocolate and then remove it from heat.
- 4 Add in rice crisp and roasted diced almond into the chocolate.
- 5 Mix everything until well combined.
- 6 Place it into the mould and let it set.



LAVIE EN ROSE



Meringue

- Egg White 30g
- **Green House VANILLA FLAVOUR** 0.5g
- Icing Sugar 110g
- **Green House OIL SOLUBLE LIQUID PINK COLOUR** 1 drop



- 1 Preheat oven to 90°C.
- 2 Beat the egg white and **GREEN HOUSE VANILLA FLAVOUR** until medium soft peaks are formed.
- 3 Add in icing sugar and continue beat until high peaks are formed.
- 4 Lastly add in **GREEN HOUSE OIL SOLUBLE LIQUID PINK COLOUR**.
- 5 Put into the piping bag and shape it into the desired shape.
- 6 Bake the meringue at 90°C for 1 hour.

Lemon Cream Cheese Mousse

- Milk 40g
- Sugar 32g
- Egg Yolk 16g
- Gelatine 3g
- Cream Cheese 120g
- **Green House LEMON EMULCO** 2g
- Lemon Juice 16g
- Lemon Zest 1 pinch
- Whipping Cream 64g

- 1 Heat milk and sugar (16g) in a pot.
- 2 In another bowl, mix egg yolk and sugar.
- 3 Pour the milk mixture into the egg yolk mixture.
- 4 Pour back the mixture into the pot while sifting it, heat it until thickened.
- 5 Add in the bloomed gelatine, heat it until dissolved.
- 6 In another bowl, beat the cream cheese until smooth and add into the mixture.
- 7 Add in the **GREEN HOUSE LEMON EMULCO**, lemon juice, and lemon zest.
- 8 Whip the cream until hard peaks and fold into the mixture.

Rose Mousse

- Egg Yolk 40g • Salt 2g
- Sugar 81g • Whipping Cream 147g
- Milk 200g • Egg White 30g
- Gelatine 8g
- **Green House VANILLA FLAVOUR** 11g
- **Green House ROSE FLAVOUR** 2g
- **Green House OIL SOLUBLE LIQUID PINK COLOUR** 1 drop

- 1 Mix the egg yolk and sugar (40g).
- 2 Heat the milk and pour into the yolk mixture.
- 3 Pour back the mixture into the pot while sifting it, heat it until thickened.
- 4 Add in the bloomed gelatine, heat it until dissolved.
- 5 Add in the **GREEN HOUSE VANILLA & ROSE FLAVOUR**, **OIL SOLUBLE LIQUID PINK COLOUR** and salt.
- 6 Prepare Italian meringue (41g sugar & egg white) and fold into the mixture.
- 7 Whip the cream until high peaks are formed and fold into the mixture.

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Glaze

- Water 78g
- Glucose 120g
- Sugar 120g
- Gelatine 14g
- White Chocolate 130g
- Condensed Milk 86g
-  **GREEN HOUSE OIL SOLUBLE LIQUID WHITE COLOUR** 1 drop

- 1 Heat the water, glucose, sugar until dissolved.
- 2 Add in the bloomed gelatine and mix until well combined.
- 3 Pour the mixture into the white chocolate and condensed milk.
- 4 Blend till smooth. Mix it until melted to avoid creating air into the mixture.
- 5 Set aside 30g for red glazing for later.
- 6 Lastly add in **GREEN HOUSE OIL SOLUBLE LIQUID WHITE COLOUR**.

Assemble Cake

- White Chocolate 60g
-  **GREEN HOUSE OIL SOLUBLE LIQUID RED COLOUR** (add into 30g glazing to make red glazing) 1 drop
- Raspberry 6 pcs
- Red Rose 1 bud
- Red Wine Dust
- Gold Dust

- 1 Spread the rose mousse at the bottom and around the mould.
- 2 Top up according to the sequence: Strawberry Jaconde, Lychee Gelee, Lemon Cream Cheese Mousse, and Rice Krispies Base.
- 3 Let it set in the chiller.
- 4 Covered with the white chocolate glaze and add red glazing on one side of the cake.
- 5 Melt the chocolate and spread on marble table to do chocolate pieces.
- 6 Decorate with raspberry, meringue, chocolate pieces, gold dust, red wine dust, and red rose.

Tips

If the mousse set before being assemble, whisk it to get back the right consistency.