

# Summer Passion

**Green  
house**  
Your Solution For BARESCA



**Preparation Time** : 1 hour 30 minutes

*Makes around 6 glasses*

## **Directions:**

### **Passion Fruit Custard**

1. Mix the egg yolk and sugar together.
2. Boil the milk and whipping cream. Slowly pour the mixture into egg and stir well.
3. Return the mixture back to pot and continue heat till slightly thickens.
4. Add in the ***GH Passion Fruit Emulco*** and mix well.
5. Then, pour 25 gm of custard into each glass. Keep in the fridge.

### **Coconut Sago**

1. Boil the sago until transparent. Then, drain it.
2. Mix the sago with coconut cream, milk and icing sugar.
3. Put 10 gm on top of the custard.

### **Mango Jelly**

1. Bloom the gelatine. Heat the water and sugar until the sugar is dissolved.
2. Then, add the ***GH Mango Emulco***.
3. Add the mixture into a square mould and let it chill for 1 hour.
4. Cut into small cube. Then, place 10 gm of mango jelly on top of the coconut sago.

### **Passion Fruit Custard (25g)**

Egg Yolk	3 nos
Caster Sugar	34 g
Milk	25 g
Whipping Cream	190 g
<b>GH Passion Fruit Emulco</b>	6 g

### **Mango Jelly (10g)**

Water	130 g
Caster Sugar	10 g
Gelatin Powder	6 g
Water	18 g
<b>GH Mango Emulco</b>	3 g

### **Coconut Sago (10g)**

Sago	43 g
Coconut Cream	20 g
Milk	25 g
Icing Sugar	5 g

**Green House Ingredient Sdn. Bhd.**

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