

The Zen Mousse Cake

Green house
Your Solution For BARESCA



CHOCOLATE/GREEN TEA MOUSSE

Egg Yolk	22.5	g
Sugar	15	g
Milk	50	g
Gelatin	5	g
Water	20	g
} Bloom		
Dairy Whipping Cream	80	g
Egg White	50	g
Sugar	10	g
GH CHOCOLATE/CHOCOLATE EMULCO	4.5	g

CHOCOLATE GLAZE

Water	25	g
Gelatin	3	g
Cocoa Powder	22	g (1nos)
Heavy Cream	48	g
Sugar	70	g

CHOCOLATE CHIFFON CAKE

Egg White	145	g
Sugar	72	g
Cream of Tartar	1.6	g
Salt	0.8	g
Water	35	g
Oil	36	g
Egg Yolk	75	g
GH CHOCOLATE EMULCO	2	g
Baking Powder	0.4	g
Cake Flour	65	g
Corn Starch	5	g
Cheddar Cheese (Assembling)	20	g

Preparation Time : 120 minutes

For Chocolate Chiffon Cake

1. Whisk egg white, sugar, cream of tartar and salt to form meringue.
2. Mix well water, oil, egg yolk and **GREEN HOUSE CHOCOLATE EMULCO** by using a mixing bowl. After that, fold in baking powder, cake flour and corn starch till well combined (paste).
3. Fold meringue into paste till well combined. Bake it in a 7 inch mould at 180°C with both heat for 28 minutes.
4. After baked from oven and direct turn over the cake mould for cooling about 1 hour, then release from the mould.

For Chocolate/Green Tea Mousse

1. Warm milk till 80°C. Whisk egg yolks with sugar until pale and creamy. Slowly add the warm milk into the egg yolk mixture, and stir well. Return the mixture to the pot and continue to heat till slightly thickens.
2. Turn off heat and add in bloomed gelatin, stir till dissolved. Separate the batter into two bowls, and add GH Green Tea/Chocolate Emulco into each bowl respectively. Mix well and set aside for later use.
3. In a bowl, beat dairy whipping cream till soft peak and set aside for later use. In a separate bowl, beat egg white till bubbly, add sugar and continue to whip until you get a soft peak meringue.
4. Divide whipped cream into two portions and add into each bowl of egg yolk mixture until well incorporated. Repeat the step for meringue.

Green House Ingredient Sdn. Bhd.

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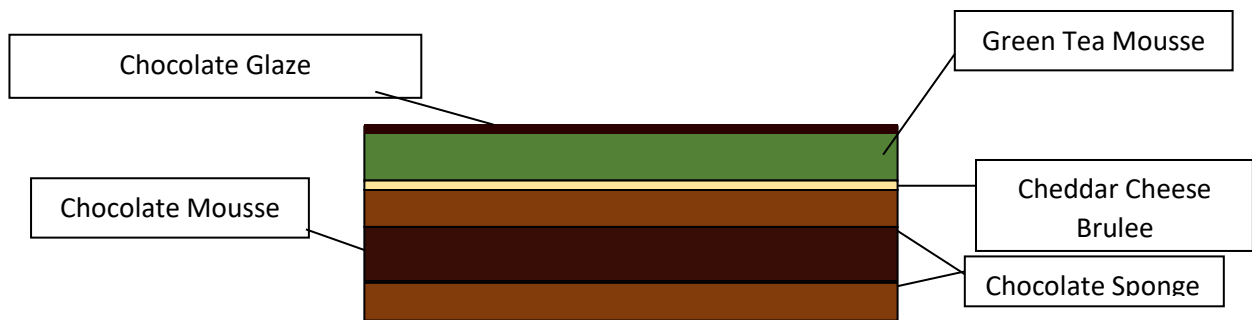


For The Chocolate Glaze

1. Heat cream and sugar till completely dissolved, stir in cocoa powder and bloomed gelatin, mix till well combined. Strain and set aside for later use.

Assembling Instructions:

1. Trim and slice the cake into 2 layers, place a slice of chocolate sponge cake on the bottom, and cover the chocolate sponge with chocolate mousse.
2. Lightly place the second layer of chocolate sponge cake on the layer of mousse, sprinkle cheddar cheese on the cake. Torch the cheese to obtain the brulee effect. Cover the layer with green tea mousse.
3. Chill the cake till set for around 2 hrs and cover the layer with chocolate glaze. Melt the glaze before use. Place it back to the chiller.
4. One set, remove the mousse ring, Cut the cake into slices and decorate accordingly.



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