

Tarik-Su



Preparation Time : 1 hour 30 minutes
Makes around 10nos

Directions:

Teh Tarik Snow Powder

1. Gently add in the ***GH Teh Tarik Emulco*** into the snow powder and whisk well.

Teh Tarik Syrup

1. Heat the sugar and water until the sugar is dissolved.
2. Then, add in ***GH Teh Tarik Emulco***. Set aside and cool down.
3. Dip the lady finger sponge into teh tarik syrup and put into the dessert cups. Set aside for later use.

Cheese Mousse

1. Whisk the whipping cream until soft peak and keep in the chiller.
2. Beat the mascarpone cheese and cream cheese.
3. Soak the gelatine sheet into ice water. Mix the egg yolk, sugar and water in a bowl and double-boil until the temperature reaches 83°C. Then, squeeze the gelatine sheet and add into the egg mixture. Sift the egg mixture and cool down until 26°C.
4. Add the egg mixture into cheese mixture and mix well.
5. Fold the whipped cream into cheese mixture and add ***GH Teh Tarik Emulco***.
6. Pipe the mousse on the lady finger sponge. Let it set in the chiller for 1 hour. Before serve, decorate with teh tarik snow powder.

Cheese Mousse

Egg Yolk	35 g
Caster Sugar	48 g
Water	23 g
Whipping Cream	200 g
Mascarpone Cheese	100 g
Cream Cheese	75 g
Gelatine Sheet	4 g
GH Teh Tarik Emulco	9 g

Teh Tarik Syrup

Caster Sugar	100 g
Water	200 g
GH Teh Tarik Emulco	6 g
Lady Finger Sponge	10 nos

Teh Tarik Snow Powder

Snow Powder	100 g
GH Teh Tarik Emulco	2 g

Green House Ingredient Sdn. Bhd.

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