



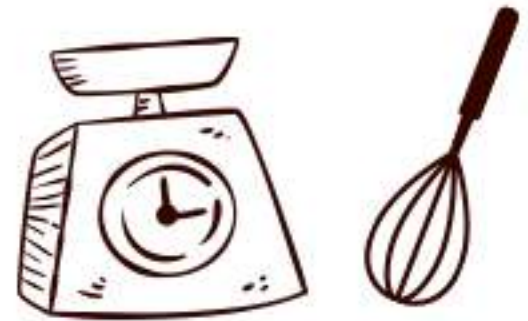
Preparation time

**30** mins



Cooking time

**5** mins



## Ingredients

### Coffee Syrup

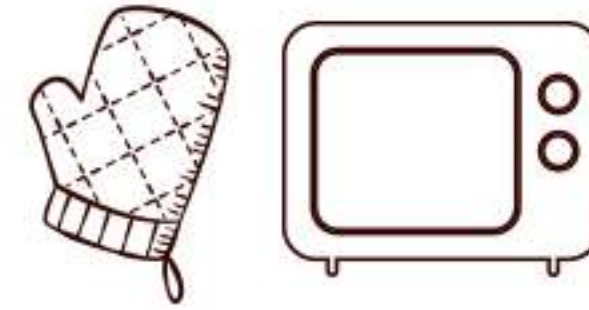
- Water 150g
- Caster Sugar 150g
-  **COFFEE EMULCO** 6g
- Lady Finger Sponge 12nos

### Cheese Mousse

- Egg Yolks 75g
- Caster Sugar 38g
- Mascarpone Cheese 250g
- Whipping Cream 250g
- Gelatin Powder 8g
- Water 24g
- Cocoa Powder 30g



**Coffee Emulco**



## Instructions

- 1 Boil water and caster sugar together.
- 2 Add in **GREEN HOUSE COFFEE EMULCO** and mixed it well.
- 3 Beat whipping cream until fluffy.
- 4 Double boil the egg yolk and sugar over a pot, mixed until pale.
- 5 Add in mascarpone cheese, mix until well combined.
- 6 Mix gelatin powder and water, until mixed well. And add into the batter, stir till well combined.
- 7 Add in whipped cream into the egg mixture and fold well.
- 8 Add in 3tbs of coffee syrup, stir until well combined.
- 9 Dip lady finger sponge into coffee syrup until it soft.
- 10 Place lady finger sponge into container and pour the cheese mousse. Do it layer by layer. Freeze it for 20 minutes.
- 11 Once it's frozen, add cocoa powder on top as a garnishing.

You're ready to serve.

*Bon Appétit!*

Notes:

The whole recipe can make for 2 containers.