

YES, IT IS
Bubur Chaha Cake

*Yam Mousse
with Sago*

*Coconut Mousse
with Sweet Potato*

*Digestive Biscuits
with Toasted
Desiccated Coconut*





Preparation time

30 mins



Cooking time

30 mins





Ingredients

Coconut Base

- Mashed Digestive Biscuit 39g
- Toasted Dessicated Biscuit 117g
- Caster Sugar 11g
- Salt 2g
- Unsalted Butter 35g

Yam & Coconut Mousse

- Whipping Cream 135g
- White Chocolate 120g
- Gelatin Powder 4g
- Water 20g
- Whipped Cream 135g
-  **YAM EMULCO** 3g
-  **COCONUT EMULCO** 3g
- Boiled Sago 25g
- Boiled Sweet Potato 30g





Preparation time

30 mins



Cooking time

30 mins



Instructions

Coconut Base

- 1 Add in mashed digestive biscuit, toasted desiccated coconut, caster sugar and salt, mix it well until well combined.
- 2 Add in melted unsalted butter and mixed well.
- 3 Pour into the cake tin and flatten it. Then chill for 5 minutes.

Yam & Coconut Mousse

- 1 Mix water and gelatin powder together and melt it.
- 2 Whisk the whipped cream until soft peak.
- 3 Warm the whipping cream, then pour into the white chocolate and stir until well combined.
- 4 Add in melted gelatin into the mixture (white chocolate & whipping cream), and mixed well.
- 5 Add in whipped cream and mix it well.
- 6 Divide the mousse into 2, then add in **GREEN HOUSE YAM EMULCO** and **GREEN HOUSE COCONUT EMULCO**.
- 7 Then, pour the yam mousse and boiled sago into the cake tin, and chill for 5 minutes. Pour the rest of yam mousse, and chill for 10 minutes.
- 8 Next, pour the coconut mousse and boiled sweet potato, then chill for 5 minutes. Pour the rest of coconut mousse and chill again another 10 minutes.

Remove the mold and you're ready to serve.

Bon Appétit!