

# Christmas Woodland

**Green  
house**  
Your Solution For BARESCA



## Apple Cinnamon Mousse

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

## VANILLA PUDDING

Gelatin	} Bloom	3	g
Water		15	g
Egg Yolk		15	g (1nos)
Sugar		20	g
Milk		100	g
Cream		30	g
<b>GH VANILLA FLAVOUR</b>		2	g

## Apple Cinnamon Gelee

Water	32	g
Sugar	15	g
Corn Syrup	5	g
Lemon Juice	2	g
<b>GH APPLE CINNAMON EMULCO</b>	1	g
Gelatin	} Bloom	1
Water		5

Preparation Time : 120 minutes

Makes a 6 inch cake/ 8 pieces

**\*NOTE: PREPARE TWO SLICES OF CHOCOLATE SPONGE CAKE, CUT IT SMALLER THAN THE 6 INCH RING MOULD**

### For Vanilla Pudding

1. Wrap one side of a 5 inch mousse ring/round mould with plastic wrap. Warm milk and cream 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. Off the heat, stir in bloomed gelatin and **GH Vanilla Flavour**.
2. Strain the mixture and pour on the prepared mould/ring, freeze the pudding mixture.

### For Apple Cinnamon 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. Strain the mixture and add in **GH Apple Cinnamon Emulco**. 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. Fold in whipped cream into the egg yolk mixture in two parts, then lastly, fold in the meringue into the mixture till well incorporated.

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## For The Apple Cinnamon Gelee

3. Heat up water, sugar corn syrup and lemon juice. Stir in bloomed gelatin, mix till well dissolved. Stir in **GH Apple Cinnamon Emulco**. Set aside for later use.

## Assembling Instructions:

1. Place a 6 inch mousse ring on a cake board, place a slice of chocolate sponge cake on the bottom, cover the chocolate sponge with ½ of the apple cinnamon mousse.
2. Lightly place the second layer of chocolate sponge cake on the layer of mousse, place the frozen pudding on the cake. Cover the pudding and cake with the remaining mousse.
3. Freeze the cake until firm around 2 hours or in the fridge for 4 hours.
4. Remove the mousse ring with a hot towel, line the sides with acetate cake liners. Pour the Apple Cinnamon gelée the top layer and swirl to have an even surface. (Melt the gelée if the gelée has set).

