

Pina Colada Sensation

Greenhouse
Your Solution For BARESCA



COCONUT DACQUOISE SPONGE

Ground Almond	50	g
All-Purpose Flour	15	g
Icing Sugar	60	g
Desiccated Coconut	75	g
Egg White	75	g
Sugar	67.5	g
GH COCONUT FLAVOUR	3	g

PINEAPPLE JELLY

Gelatin	10	g
Water	30	g
Sugar	22.5	g
Water	250	g
GH PINEAPPLE EMULCO	5	g
Canned Pineapple (Ring)(Diced)	3	nos

For Coconut Dacquoise Sponge

1. Preheat oven to 160°C. Sieve ground almond, plain flour, icing sugar and combine with desiccated coconut.
2. In a clean and grease-free bowl, beat egg white till foamy, add in sugar and continue to beat until the meringue is at soft peak, stir in **GH COCONUT FLAVOUR**. Fold the meringue into the dry ingredient and then spread the batter on to a tray and bake for 6 minutes.

For Pineapple Gelee

1. Bloom gelatin and water for at least 5 minutes. Boil sugar and water over medium heat; turn off the heat and add in **GH PINEAPPLE EMULCO** and bloomed gelatin. Pour onto a 7-inch round mould and freeze it.

For Chocolate Feuilletine

1. Melted white chocolate in a bowl and stir in instant cereals. Spread the mixture into a thin sheet around 2mm and chill till

COCONUT MOUSSE

Coconut Milk	225	g
Castor Sugar	56	g
Gelatin	12	g
Water	36	g
Heavy Whipping Cream	390	g
GH COCONUT FLAVOUR	7	g

FEUILLETINE

White Chocolate	120	g
Instant Cereal	60	g

COCONUT MIRROIR GLAZE

White Chocolate	200	g
Milk	125	g
Glucose	33	g
Gelatin	7.5	g
Water	22.5	g
GH COCONUT FLAVOUR	3.5	g

Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com



BUATAN MALAYSIA
MADE IN MALAYSIA



Pina Colada Sensation

**Green
house**
Your Solution For **BARESCA**



For The Coconut Mousse

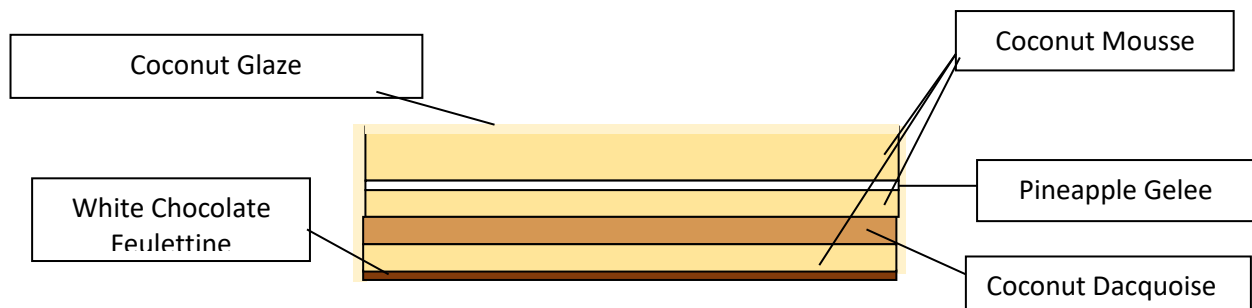
1. Bloom gelatin in water for at least 5 minutes. Place coconut milk and castor sugar in a pot and heat until the sugars are completely dissolved. Turn off the heat and let it cool down.
2. In a separate bowl, whip heavy whipping cream and fold it into the coconut milk mixture. Melt the gelatin and gradually mix it into mousse batter.

For the Coconut Mirroir Glaze

1. Bloom gelatin in water for at least 5 minutes. In a pot, boil milk and glucose and pour over white chocolate placed in a separate bowl. Melt the bloomed gelatin and add it into the chocolate mixture followed by **GH COCONUT FLAVOUR**.
2. *For the Yellow Glaze:* Melt 50g of neutral glaze and mix with 1 drop of **GH Oil-Soluble Liquid Lemon Yellow Colour**.

Assembling Instructions:

1. Place 1/3 of the coconut mousse in the silicon mould, chill till set. Trim and place the frozen pineapple gelee, on top, follow by 1/3 of the coconut mousse, chill till set. Repeat the steps for coconut dacquoise. Lastly, place the trimmed white chocolate Feulettine. Freeze the mousse cake.
2. Heat up the glaze if needed, remove the frozen mousse cake from the silicon mould. When the glaze reached 28-30°C, pour it on the frozen cake.



Green House Ingredient Sdn. Bhd.

T : 603 - 8943 5068

M : 012 - 221 7992

Email : greenhouseflavour@gmail.com

Log on to website: www.greenhouseflavour.com

