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preparation time
45 mins



cooking time
1 hour **15** mins



Sponge

- Sugar 176g
- Egg Yolk 5 nos
- Olive Oil 177g
- Egg White 150g
- Cake Flour 120g
- Lemon Zest 2g
-  **VANILLA FLAVOUR POWDER** 20g



- 1 Preheat oven to 180°C.
- 2 Divide sugar in half.
- 3 Whisk first half of sugar with egg yolk until fluffy and slowly add in olive oil until well combined.
- 4 Whisk another half of sugar with the egg white until it form soft peak meringue.
- 5 Fold in meringue into egg yolk.
- 6 Then fold in cake flour, lemon zest and **GREEN HOUSE VANILLA FLAVOUR POWDER**.
- 7 Bake at 180°C until golden brown. The sides of the sponge may shrink.

Mousse Layer

- Milk 300g
- Sugar 77g
- Egg Yolk 5 nos
-  **PANDAN COCONUT EMULCO** 12g
-  **COFFEE EMULCO** 8g
- Corn Starch 4g
- Gelatine 15g
- Whipping Cream 300g

- 1 Boil the milk. Add in the sugar, egg yolk and corn starch. Keep stirring until 82°C and remove from heat. Add in gelatine and let it cool. (mixture)
- 2 Whip the whipping cream until soft peak, fold into mixture. (mousse)
- 3 Divide the mousse into 2 (half and half) and add in **GREEN HOUSE PANDAN COCONUT & COFFEE EMULCO** respectively.

Glaze

- Water 78g
- Sugar 120g
- Glucose 120g
- Condensed Milk 86g
- Gelatine 14g
- White Chocolate 130g
-  **PANDAN EMULCO** 11g

- 1 Boil water, sugar and glucose to 103°C.
- 2 Add in condensed milk and bloomed gelatine into the boiled mixture.
- 3 Add in white chocolate and **GREEN HOUSE PANDAN EMULCO**.
- 4 Cool the glaze to the temperature of 28°C to 32°C.

Tips

Make sure to continue stirring the pastry cream with a wooden spoon to prevent clumping and burning.