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preparation time
30-45 mins



cooking time
15-20 mins



Green Tea or Milk Mousse

- Whipping Cream (chilled) 150g
- Sugar 100g
- Water 20g
- Egg White 50g
-  **GREEN TEA EMULCO** 10g
-  **MILK EMULCO** 2g

Gelatine Solution

- Gelatine Powder 6g
- Water 30g

Base

- Crushed Oreo 100g
- Butter 30g

Glaze

- Gelatine 12g
- Water 60g
- Sugar 150g
- Glucose 150g
- Evaporated Unsweetened Milk 100g
- White Chocolate 100g
-  **OIL SOLUBLE LIQUID COLOUR** (as your desired colour)

FINAL ASSEMBLY

- 1 Press oreo mixture into a 6-inch cake ring.
- 2 Refrigerate the base oreos for 20 minutes or until the mousse is ready.
- 3 Pipe the milk mousse on the base oreos and chill for an hour. Then, followed by green tea mousse.
- 4 Chill the cake for 2-3 hours.
- 5 Finally glaze the cake.



- 1 Bloom gelatine with water and set aside.
- 2 Whip the chilled whipping cream till soft peak.
- 3 Boil the sugar in water (about 118°C-120°C) meanwhile beat egg white in low speed.
- 4 Slowly add in the boiled sugar while beating the egg white in high speed to form Italian meringue.
- 5 Add **GREEN HOUSE GREEN TEA AND MILK EMULCO** into whipped cream, mix well.
- 6 Then fold in Italian meringue in 3 portions.
- 7 Melt the gelatine and fold into the mixture to form mousse.

- 1 Add the melted butter to the crushed oreo and mix well.

- 1 Bloom gelatine with water and set aside.
- 2 Boil water, sugar and glucose to 103°C.
- 3 Add in evaporated unsweetened milk and white chocolate into the mixture, mix it and blend it.
- 4 Lastly, add in bloomed gelatine, and add in **GREEN HOUSE OIL SOLUBLE LIQUID COLOUR**.
- 5 Cool the glaze to the temperature between 28°C to 34°C.

Tips

Do not over fold the whipped cream with Italian meringue as it may cause lumping.