

# Fair Lady



## Crumble (10g)

Unsalted Butter	50 g
Icing Sugar	15 g
Salt	1 g
Egg Yolk	20 g
Cake Flour	100 g
<b>GH Vanilla Flavour Powder</b>	0.9 g

## Pitaberry Mousse (20g)

Gelatin Sheet	2 g
Milk	50 g
Caster Sugar	30 g
Whipping Cream	35 g
<b>GH Pitaberry Emulco</b>	2 g

## Vanilla Yogurt Mousse (20g)

Gelatin Sheet	2 g
Milk	20 g
Caster Sugar	10 g
Plain Yogurt	40 g
Whipping Cream	43 g
<b>GH Vanilla Flavour</b>	1 g

Preparation Time : 1 hour 30 minutes  
Makes around 6 glasses

### Directions:

#### Crumble

1. Preheat oven to 180°C. Mix the unsalted butter, icing sugar and salt by mixer.
2. Add in egg yolk and mix well. Then, add in cake flour together with **GH Vanilla Flavour Powder** and mix until crumbly.
3. Bake it for 12 minutes or until slightly brown. Let it cool down and mash it. Then, put 10 gm of crumble into glass.

#### Pitaberry Mousse

1. Soak the gelatin sheet in ice water until soft. Whip the cream until soft peak and set aside.
2. Boil the milk and sugar until the sugar is dissolved. Add the gelatin sheet and **GH Pitaberry Emulco**, mix well.
3. Then, fold the whipped cream into the mixture. Pour 20gm of mousse into the glass and let it chill in the fridge.

#### Yogurt Mousse

1. Soak the gelatin sheet in ice water until soft. Whip the cream until soft peak and set aside.
2. Boil the milk and sugar until the sugar is dissolved. Add the gelatin sheet and **GH Vanilla Flavour**. Then, fold in the plain yogurt.
3. Last, fold the whipped cream into the mixture. Pour the 20gm of mousse on top of the pitaberry mousse. Let it chill in the fridge. Decorate with fresh kiwi fruit and chocolate.

**Green House Ingredient Sdn. Bhd.**

T : 603 - 8943 5068

M : 012 - 221 7992

Email: [greenhouseflavour@gmail.com](mailto:greenhouseflavour@gmail.com)

Log on to website: [www.greenhouseflavour.com](http://www.greenhouseflavour.com)

