

# Mango Coconut Panna Cotta

**Green  
house**  
Your Solution For BARESCA



## Mango Mousse (35g)

Milk	200	g
Caster Sugar	32	g
Gelatin Powder	4	g
Water	12	g
Whipping Cream	100	g
<b>GH Mango Emulco</b>	7	g

## Coconut Panna Cotta (30g)

Whipping Cream	160	g
Milk	48	g
Caster Sugar	24	g
Gelatin Powder	4	g
Water	12	g
<b>GH Vanilla Flavour</b>	4.8	g

Preparation Time : 1 hour

Makes 8 glasses

### Directions:

#### Mango Mousse

1. Bloom the gelatin and set aside. Whip the cream until soft peak.
2. Heat milk and sugar until the sugar dissolved.
3. Add in gelatin and mix well. Leave it cool down.
4. Fold in the whipped cream.
5. Last, add the **GH Mango Emulco** and mix well.
6. Place the glass slightly slanting then pour the mousse into glass. Chill it in the refrigerator.

#### Coconut Panna Cotta

1. Bloom the gelatin and set aside.
2. Heat whipping cream, milk and sugar until the sugar dissolved.
3. Add in gelatin and mix well. Leave it cool down.
4. Last, add the **GH Coconut Emulco** and mix well. Pour the panna cotta into glasses. Chill it in the refrigerator. Decorate with fresh mango and serve.

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