

Recipe Sheet

Code Number: ABM/PRS/020
Name: YAM MOUSSE CAKE
Statement: RICH YAM MOUSSE CAKE using AB Mauri cream powder and Mauri Non dairy whipping cream.



Recipe	
A. AB Mauri Cream Powder	145g
UHT Milk	300g
B. Yam	500g
C. AB Mauri Non Dairy Whipping Cream	400g
Total Weight	1345g

Process:
1. Mix Group A on low speed (1 st) for 1 minutes and change to high speed (3 rd) And mix for 5 minutes. (use Whisk)
2. Slowly add in Yam into Group A mix well and combine.
3. Beat up Group C and slowly mix with Group A, mix well and combine.
4. Fill into mould and refrigerate for 3 hrs.

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