

Sakura Matcha Mousse Cake

(Pinnacle Sponge Mix & Sakura Kularome)



Matcha Sponge

Group 1

Pinnacle Sponge Mix SP

Egg

Matcha powder

Water

Weight (gm)

500

500

15

125

Group 2

Corn Oil

Weight (gm)

125

1. Dissolve matcha powder in water.
2. Mix Group 1 ingredients for 1 minute at low speed.
3. Scrape down sides to ensure no lumps sticking to the bowl.
4. Change to high speed and mix for about 6 minutes.
5. Gradually add in Group 2 and blend at slow speed for about 1 min.
6. Fill 400g batter into 8 inch tin.
7. Bake at 180°C for about 30 mins. Baking conditions vary depending on batter scaling weight and oven characteristics.
8. Remove from oven and let it cool before rolling.

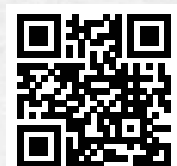
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Sakura Mousse

Group 1

Mauri Non-Dairy Whip Topping

Mascarpone cheese

Milk

Gelatin

Water

Sakura Kularome

Pink Colour

Toasted almond nibs (use when assemble)

Weight (gm)

360

180

120

6

30

12

3 drops

1. Soak gelatin in water and set aside.
2. Double boil gelatin until dissolves and stir into milk.
3. In a mixing bowl, add in non-dairy whip topping, mascarpone cheese, sakura kularome and pink colour and whisk until medium peak is formed. Fold in the milk mixture until smooth.

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Sakura Glaze

Group 1

	Weight (gm)
Water	200
Sugar	200
Condensed milk	200
Gelatin	22
Water	88
White chocolate	370
Sakura Kularome	15
Pink Colour	5 drops

1. Soak gelatin in water and set aside.
2. Boil water and sugar until dissolve, stir in soaked gelatin until it is fully dissolved. Remove from heat.
3. Pour mixture into white chocolate and whisk until white chocolate melted. Stir in sakura kularome and pink colour until well combine.

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Assemble:

1. Divide matcha sponge into 2 layers.
2. Place a layer of the sponge as base on a mousse ring.
Fill in 250g mousse onto the cake. Add in some toasted almond nibs into the mousse. Repeat for another set.
3. Allow the mousse to set in the freezer for about 4 hours.
4. Unmould from mousse ring. Glaze it with the sakura glaze and decorate as desired.

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