

Petit Four – Green Tea Mousse Cake

Mauri Yellow Moist Cake Mix, Mauri Instant Custard



Ingredients (Green Tea Mousse Cake):

Group 1	Weight (g)
Mauri Yellow Moist Cake Mix	800
Eggs	960
Water	200
Cake Gel	28
Group 2	
Corn Oil	120

Baking Step:

1. Mix Group 1 ingredients for 1 minute at low speed.
2. SScrape down the sides of the bowl to ensure no lumps are sticking.
3. Change to high speed and mix for about 7 minutes.
4. Gradually add in Group 2 and blend at slow speed for about 10 seconds.
5. Weight batter 700gm to 42cm x 37cm tray and spread evenly.
6. Bake at top 190°C , bottom 170°C for 12 – 15 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.
7. Remove from oven and let it cool before serving.

Ingredients (Caramelize Pecan Nuts):

	Weight (g)
Sugar	100
Water	50
Pecan nuts, toasted	100

Production Method:

1. Combine sugar and water in pot, cook at high heat until syrup thicken.
2. When syrup thicken, add in pecan nuts.
3. Turn the heat into medium heat.
4. Using wooden spoon, stir continuously until each nut is caramelized.
5. Remove from heat, pour the nuts onto a tray. Set aside to cool before serving.

Ingredients (Caramelize Pecan Custard):

	Weight (g)
Mauri Instant Custard	50
Milk	200
Icing Sugar	35
Caramelize Pecan nuts, chopped	100

Production Method:

1. Using whisk attachment whisk instant custard, milk, and icing sugar in a mixing bowl.
2. Using high speed to whisk about 5 minutes until become thicken texture.
3. Add in chopped pecan nuts. Mix well.
4. Use 22cm x 22cm tray, spread evenly.
5. Put in blast freezer about 10 min.
6. Use about 5.5cm cutter and cut the custard. Then put back into blast freezer until hard. Size very depends on mold using.



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Ingredients (Green Tea Mousse):

	Weight (g)
Gelatine	9
Water (A)	38
Cream Cheese	150
Icing Sugar	75
Water	100
Dairy Cream	225
Green Tea Powder	20
Water (B)	60

Production Method:

1. Combine gelatine and water (A) in small bowl. Set aside.
2. In mixing bowl, using paddle attachment, beat cream cheese until soft.
3. Add in icing sugar. Continue beat until smooth and lump-free. Scarp down the sides of bowl if necessary.
4. Combine green tea powder and water (B) and mix well. Add into cream cheese portion and mix well. Set aside.
5. Whip dairy cream until medium peak.
6. Put some dairy cream into gelatine and melt until totally dissolve.
7. Bring ½ whipped cream into cream cheese portion and fold in gentle.
8. Add in gelatine, mix well. Then fold in remain whipped cream and mix well.

Ingredients (White Chocolate Glaze):

	Weight (g)
White Chocolate Compound	250
Dairy Cream	400
Gelatine	10
Water	50
Pistachio paste	20

Production Method:

1. In small bowl, combine gelatine and water. Set aside.
2. Combine white chocolate and dairy cream in a pot. Cook over medium heat until the chocolate is melted and the mixture boils, stirring frequently to prevent burning on the bottom of the pot.
3. When boiled, remove from heat. Add in gelatine and stir until dissolve.
4. Add in pistachio paste and mix well.
5. When well mix, strain through a sifter into another bowl.

Production Assemble Method:

1. Bring green tea mousse into piping bag, pipe into silicon mould about 40gm. Spread evenly.
2. Put in custard into mould. Press to hold into mousse.
3. Pipe in another green tea mousse weight about 20gm. Spread evenly.
4. Put a slice of cut sponge on top of mousse.
5. Put into freezer for about 4 hour / 1 hour in blast freezer or until is firm and hard enough to unmould from silicon mould.
6. After unmould, keep the cakes in freezer.
7. To glaze, put the cakes on cake rack, pour over the cakes. Glaze temperature preferable about 28`c – 32`c.
8. After glaze, keep in refrigerator. Serve cool.



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