

Petit Four – Lemon Pistachio Mousse Cake

Mauri Yellow Moist Cake Mix



Ingredients (Lemon Pistachio Mousse):

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. Scrape 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 (Lemon Mousse):

	Weight (g)
Cream Cheese	150
Icing Sugar	75
Lemon Juice	60
Dairy Cream	225
Passion Fruit Flavor	38

Production Method:

1. Combine gelatine and water 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 no lumpy. Scarp down at side of bowl if necessary.
4. Add in lemon juice 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 (Pistachio Mousse):

	Weight (g)
Cream Cheese	150
Icing Sugar	75
Pistachio Paste	35
Gelatine	9
Dairy Cream	225
Water	8

Production Method:

1. Combine gelatine and water 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 no lump. Scarp down the side of the bowl if necessary.
4. Add in pistachio paste 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.



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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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