

# Petit Four – Melon Coconut Mousse Cake

Mauri Yellow Moist Cake Mix



## Ingredients (Melon Coconut 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. Scrape down the sides of the bowl to ensure no lump.
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 (Pineapple Custard):

	Weight (g)
Pineapple, mashed	100
Milk	50
Egg Yolk	50
Sugar	40
Gelatine	5
Water	25
Pineapple Emulco	3

## Production Method:

1. Combine gelatine and water, mix well. Set aside.
2. In pot, bring mashed pineapple and milk and heat at medium heat until boils.
3. Combine egg yolk and sugar in small bowl.
4. When milk is boils, pour ½ portion into egg yolk portion. Mix well and pour back into the balance of the milk portion and stir well.
5. Heat again at medium heat and stirring continuously until the batter is thickens. Remove from heat.
6. Add in gelatin into custard portion and mix until gelatin totally dissolve.
7. Pour custard into silicon mold. Weight about 15gm each. Weight is very dependent size on silicon mold using.
8. Put into freezer for about 4 hour / 1 hour in blast freezer or until is firm and hard enough to unmould from silicon mould.

## Ingredients (Melon Mousse):

	Weight (g)
Cream Cheese	180
Icing Sugar	150
Melon, mashed	400
Gelatine	20
Water	100
Dairy Cream	500
Honey Dew Flavor	5
Green Apple Coloring	3 Drops

## 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 mashed melon 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 (Coconut Mousse):

	Weight (g)
Coconut Milk	250
Salt	4
Sugar	60
Corn Starch	25
Dairy Cream	250
Gelatin	10
Water	50
Coconut Emulco	5

## Production Method:

1. Combine gelatin and water in small bowl and mix well.
2. Bring coconut milk, salt, sugar and corn starch in cooking pot. Heat at medium heat until boil. Keep stir when cooking.
3. When boil, remove from heat. Add in gelatin and mix until gelatin totally dissolve.
4. Bring dairy cream whisk until medium soft peak.
5. Add ½ portion of dairy cream into coconut milk portion. Mix well.
6. Add in remain dairy 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. Unmold pineapple custard, set in freezer.
2. Bring melon mousse into piping bag and pipe into silicon mold about 30gm. Spread evenly.
3. Place pineapple custard in between of mousse. Press to set in.
4. Bring coconut mousse into piping bag and pipe into mold about 35gm to cover whole mold.
5. Last place cut sponge cake and press to hold sponge.
6. Put into freezer for about 4 hour / 1 hour in blast freezer or until is firm and hard enough to unmould from silicon mould.
7. After unmoulding, keep the cakes in freezer.
8. To glaze, put the cakes on cake rack, pour over the cakes. Glaze temperature preferable about 28° c – 32° c.
9. After glaze, keep in refrigerator. Serve cool.



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