

Petit Four

Mauri Yellow Moist Cake Mix



Ingredients (Coconut Passion 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 lump 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 (Passion Mousse):

	Weight (g)
Cream Cheese	90
Icing Sugar	75
Passion Fruit Puree	200
Dairy Cream	250
Passion Fruit Flavor	2.5

Production Method:

1. In mixing bowl using paddle attachment, beat cream cheese and icing sugar until smooth and lump-free.
2. Add in passion fruit puree and passion fruit flavour. Continue to mix well.
3. Using silicon mould, weight passion mousse about 25gm each into mould and spread well.
4. Put into blast freezer about ½ hour or until freeze hard. Unmould and set into freezer.

Ingredients (Coconut Mousse):

	Weight (g)
Coconut Milk	250
Salt	4
Sugar	60
Corn Flour	25
Dairy Cream	250
Gelatine	10
Water	25
Coconut Emulco	5

Production Method:

1. In small bowl, combine gelatine and water and set aside.
2. Bring coconut milk, salt, sugar and corn flour in pot and cook in medium heat until thickened.
3. Remove from heat and add the gelatine and stir until it dissolves.
4. Add in coconut flavour and mix well. Set aside until cool.
5. Whipped dairy cream until soft peak.



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Ingredients (White Chocolate Glaze):

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

Production Method:

1. Combine gelatine and water in small bowl and set aside.
 2. Heat white chocolate and dairy cream in a pot and cook in medium heat, stirring continuously until the chocolate is melted and the mixture boils.
 3. Remove from heat and add in gelatine and stir until dissolved.
 4. Strain the mixture through a sifter into another bowl.
 5. Set aside to cool.
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Production Assemble Method:

1. Bring coconut mousse in piping bag, pipe into preferred silicon mould about 50gm. freeze passion mousse, put in the middle of coconut mousse.
2. Cover the passion mousse with coconut mousse. Spread evenly. Lastly, place cut white roll sponge to cover the mousse. freezer for about 4 hour / 1 hour in blast freezer or until is firm and hard enough to unmould from silicon mould.
3. After unmoulding, keep the cakes in freezer.
4. To glaze, put the cakes on cake rack, pour over the cakes. Glaze temperature preferable about 28`c – 32`c.
5. After glaze, keep in refrigerator. Serve cool.



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