

Mango & Passion Fruit Mousse

(Mauri Non Dairy Whip Topping)



Ingredients

(Tart Base)

Tart Base Mix	500
Eggs	30
Egg Yolk	37
Unsalted Butter	165

1. Preheat oven to 160°C.
2. Soften the butter in the mixer using beater attachment.
3. Add in mixture of egg and egg yolk.
4. Add in the premix and mix well. Do not overmix.
5. Remove the dough and form into desired shape.
6. Bake for 20 mins or until the sides has turned slightly brown.

Ingredients

(Mango & Passion
Fruit Mousse)

Cream Cheese	200
Dairy cream	50
Egg yolk	25
Sugar	25
Gelatine sheet 3pcs (soaked in water)	9
Mango puree	100
Passion fruit puree	50
Mauri Non-Dairy Whip Topping (whipped to soft peak)	100

Weight (gm)



Mango & Passion Fruit Mousse

(Mauri Non Dairy Whip Topping)

1. Mix Mauri Cream Cheese and fresh cream together over double boil and stir until mixture is smooth.
2. Whisk lightly the egg yolk and sugar and add it into the cream cheese mixture. Stir until mixture is thick.
3. Add in soaked gelatine and stir until gelatine dissolves.
4. Add in mango puree and passion fruit puree and stir well until well mixed. Set aside to cool.
5. Add Mauri Non - Dairy Whip Topping (whipped to soft peak) and mix well.
6. Put mixture into desired mould and keep in refrigerator until set.



Ingredients

(Mango & Passion Fruit Filling)

	Weight (gm)
Mango puree	200
Passion fruit puree	100
Pinnacle Instant Custard	100

1. Heat mango puree and passion fruit puree until it begins to boil, then set aside to cool.
2. Add Mauri Pinnacle Instant Custard into the cooled puree mixture, stir and mix well.

Assemble

1. Place Mango & Passion Fruit mousse into desired mould (semi circle mould).
2. Add Mango & Passion Fruit Filling in the middle of the mould.
3. Add Mango & Passion Fruit Mousse until full.
4. Keep in refrigerator until set. Remove it from the mould for decoration.
5. Lastly, place the set mousse on top of Tart Base.

* Suggested recipe can make up to 8pcs.

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