

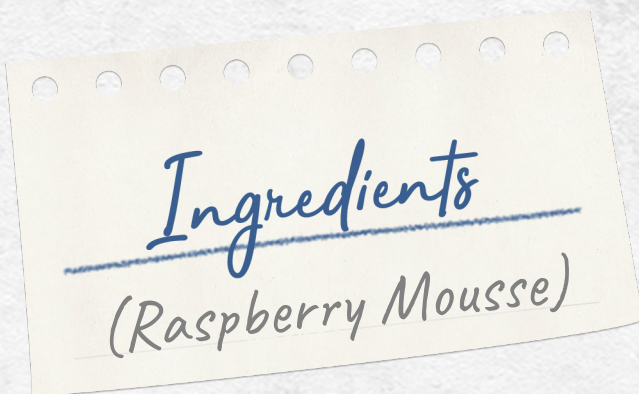
Raspberry Mousse Cake

(Pinnacle Sponge Mix - Chocolate)



	<i>Weight (gm)</i>
Pinnacle Sponge Mix - Chocolate	500
Egg	500
Water / Milk	125
Corn Oil	125

1. Preheat oven to 200°C.
2. Whisk all ingredients except corn oil for 1 min at slow speed and then continue mixing for 6 mins at high speed.
3. Blend in corn oil at low speed for 1 min. Pour batter into desired baking trays.
4. Bake for 12 - 15 mins. Check the cake with a skewer for doneness. The skewer should come out clean if the cake is done.



	<i>Weight (gm)</i>
Raspberry puree	190
Sugar	15
Water	40
Glucose	50
Gelatine sheet 4pcs (soaked in water)	12
Mauri Non-Dairy Whip Topping (whipped to soft peak)	150



Raspberry Mousse Cake

(Pinnacle Sponge Mix - Chocolate)



1. Heat raspberry puree, sugar and water until it begins to boil.
2. Stir in glucose until well mixed.
3. Add in soaked gelatine and stir until gelatine dissolves. Set aside to cool.
4. Add Mauri Non - Dairy Whip Topping (whipped to soft peak) and mix well.
5. Put mixture into desired mould and keep in refrigerator until set.

Assemble

1. Place Raspberry mousse into desired mould (semi circle mould).
2. Add chocolate sponge cake into the middle of the mould.
3. Fill the mould with raspberry mousse until full.
4. Keep in refrigerator until set. Remove from mould for decoration.
5. Lastly, place on top of Chocolate Sponge Cake.

* Suggested recipe can make up to 8pcs.

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