

Yuzu Mousse

(Mauri Classic Cookies Mix)

Ingredients (Crumble)



	<i>Weight (gm)</i>
Mauri Classic Cookies Mix	180
Unsalted butter	250
Water	10
Ground Almond	40

1. In a mixing bowl, add in all ingredients for crumble and mix well in slow speed for 1 minutes until combined.
2. Spread out on a baking tray and bake at 170°C (top and bottom) for 10 – 15 minutes until golden brown.
3. Once the crumble is cool to touch, break up to smaller pieces and place at bottom of mousse cup. Set aside.

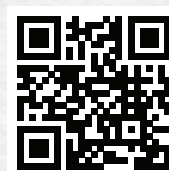
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Yuzu Mousse

(Mauri Classic Cookies Mix)



Ingredients (Yuzu Yogurt Mousse)

	<i>Weight (gm)</i>
Yogurt	400
Sugar	35
Mauri Non-Dairy Whip Topping	500
Water	60
Gelatine Powder	20
Mauri Lemon Yellow Colour	1.5
Yuzu Fruit Mix	125

1. In a small bowl, soak gelatine in water and set aside to bloom.
2. In a large bowl, combine yogurt, sugar and bloomed gelatine.
3. Heat over water bath until sugar and gelatine is dissolved. Set aside to cool.
4. Once the mixture is cooled, add in Mauri Lemon Yellow Colour & yuzu fruit mix and mix well.
5. In another mixing bowl, whip **Mauri Non-Dairy Whipped Topping** at high speed until soft peak and mix well.
6. Fill yuzu yogurt mousse onto the crumble inside the mousse cup. Top with some yuzu fruit mix and decorate as desired.

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