

# HONEY YOGHURT MOUSSE WITH CHOCOLATE FEUILLETINE ON TART SHELL





0 made it | 0 reviews



Chef Mohd. Firdaus bin Ismail



Nurul Shakira

Afternoon tea at OneSixFive at the InterContinental Kuala Lumpur is a delectable experience with exquisite afternoon tea specialities served with variations of teas. Represented by Nurul Shakira & Chef Mohd. Firdaus bin Ismail

- Sub Category Name Food Desserts
- Recipe Source Name
  Real High Tea 2014/15 Volume 1

#### **Used Teas**



**Uda Watte** 

### **Ingredients**

HONEY YOGHURT MOUSSE WITH CHOCOLATE FEUILLETINE ON TART SHELL



#### **Honey Yoghurt Mousse**

- 100g cream cheese
- 110g sugar
- 300g yogurt
- 300ml whipping cream
- 50g gelatin

#### **Chocolate Tart Filling**

- 100ml whipping cream
- 100g dark chocolate
- 20g honey
- 20g feuilletine

#### **Methods and Directions**

## HONEY YOGHURT MOUSSE WITH CHOCOLATE FEUILLETINE ON TART SHELL Honey Yoghurt Mousse

- Whip cream cheese with sugar until soft.
- Add in yogurt.
- Fold in whipped cream and add in gelatin.
- Pour into mould to set.

#### **Chocolate Tart Filling**

- Boil whipping cream and pour over dark chocolate.
- Add in honey and feuilletine and mix well.
- Pipe into tart casings.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 05/12/2025