

HONEY YOGHURT MOUSSE WITH CHOCOLATE FEUILLETINE ON TART SHELL



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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.