

## MILK CHOCOLATE MOUSSE WITH EGG CUSTARD, RASPBERRY JELLY AND CHOCOLATE MACARON



0 made it | 0 reviews



Goh Ti Cheong



Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

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

### Ingredients

#### MILK CHOCOLATE MOUSSE WITH EGG CUSTARD, RASPBERRY JELLY AND CHOCOLATE MACARON

##### Chocolate Mousse

- 350g cream
- 90g egg yolk
- 45g sugar
- 200g Maracaibo chocolate

##### Egg Custard

- 170g egg yolk



- 300ml milk
- 75g sugar
- 150g cream

### **Raspberry Jelly**

- 100g raspberry purée
- 50g sugar
- 30ml water
- 29ml gelatin

## **Methods and Directions**

### **MILK CHOCOLATE MOUSSE WITH EGG CUSTARD, RASPBERRY JELLY AND CHOCOLATE MACARON**

#### **Chocolate Mousse**

- Beat egg yolk and sugar until fluffy.
- Heat a medium size pan to boil the cream and then add in the chocolate. Stir until well dissolved and blended.
- Fold in the beaten eggs.

#### **Egg Custard**

- Heat up a pan; add in milk and cream to boil.
- Beat egg yolk until fragrant adding sugar and milk together.
- Cook until 75°C and let it cool.

#### **Raspberry Jelly**

- Bring water and sugar to the boil.
- Add raspberry purée and mix well.
- Finally add gelatin and stir well.