

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



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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.