

Milk Tea Mousse Roll



Milk Tea Mousse Roll Application Recipe (1/2)

Using Mauri Mamon Cake Mix Code 100

Ingredients (Milk Tea Mousse):

Gelatin	5g
Water	25g
Lipton Tea Bags (8 bags)	8g
Egg Yolk	75g
Sugar	60g
Milk	90g
Whipping Cream	375g

Production method (Milk Tea Mousse):

1. Warm up the milk and steep tea bags in the hot milk for at least 1 hour. Set aside to cool.
2. Soak gelatin in cold water until dissolved. Set aside.
3. Whip up whipping cream until soft peak. Set aside.
4. Whip egg yolk and sugar until fluffy in a separate bowl. Add in milk tea and dissolved gelatin into the mixture and mix well.
5. Fold in whipping cream.
6. Pour mousse mixture into the prepared tube and allow it to set in the freezer overnight or at least 6-8 hours.



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Milk Tea Mousse Roll Application Recipe (2/2)

Using Mauri Mamon Cake Mix Code 100

Ingredients (For Mamon Base):

Group 1

Mauri Mamon Cake Mix Code 100	500g
Whole Egg	300g
Egg White	325g

Group 2

Corn Oil	50g
Coconut Milk	125g

Production method (Mamon Base):

- Mix Group 1 ingredients for 1 minute at low speed.
- Scrape down sides to ensure no lumps sticking to the bowl.
- Change to high speed and mix for about 7 minutes.
- Gradually add in Group 2 and blend at slow speed for about 30s – 1 min.
- Fill tray with 700g of mamon batter.
- Bake at 210°C (Top) and 190°C (Bottom) for about 12 – 15 min. Baking condition varies depending on batter scaling weight and oven characteristics.
- Remove from oven and let it cool before serving.



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