

MANGO MOUSSE (FOR CAKE)

(YIELD: FOR AN 8" CAKE)



MANGO SAUCE

1. 生芒果泥出來就是了

MOUSSE

1. mango sauce 300g
2. Whipping cream 250g
3. Sugar 30g
4. Gelatin 5 sheets

PREPARATION

1. Dip the gelatin sheets in iced water for a few minutes until softened. Once softened, drain well and put it aside.
2. Cook the raspberry sauce on the stove top until 140 degrees F. Add in the softened gelatin sheets. Stir until completely dissolved.
3. Cool down the mixture with iced water in a large bowl. During the cool down period, blend the whipping cream and sugar in high speed until 80% firm.
4. Mix the raspberry sauce and the whipped cream together.