

## 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.