

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





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D 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 openkitchens. 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

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.

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