

Layers of indulgence, with flavours inspired by the vibrancy of Malaysia and the refined artistry of French culinary tradition.



Featured Ingredients

- Foodcraft Frozen Blueberry
- Debic Stand & Overrun

Ingredients

For Fruits Jelly:

INGREDIENTS	(%)
Agar-Agar	0.90
IQF Fruits	67.57
Caster Sugar	9.01
Water	22.52
TOTAL	100.00

For Salted Caramel:

INGREDIENTS	(%)
Brown Sugar	16.52
Salt	0.32
Water	23.58
Butter	1.91
Debic Whipping Cream 35%	54.66
Gelatin Powder	3.01
TOTAL	100.00

For Cream Chantilly:

INGREDIENTS	(%)
Debic Stand & Overrun	60.61
Icing Sugar	9.09
Mascarpone	30.30
TOTAL	100.00

Legal Disclaimer: This information or image is presented in good faith and believed to be accurate. Nevertheless, no responsibility/ warranty as to the completeness or accuracy of this information can be taken. The use of the same information by users are solely responsible to evaluate and verify its suitability for their purpose prior to use. Furthermore, the compliance with local regulatory or legislative requirements of the country must be taken into consideration.

Procedure

Fruits Jelly

1. Cook all the ingredients and bring it to boil.
2. Mix into a food processor and blend to a puree.
3. Chill in fridge to set.

Salted Caramel

1. Bring brown sugar, salt and water to boil until caramelized stage.
2. Add in cream and butter, continue to mix.
3. Remove from heat and add in gelatin powder.
4. Chill in fridge.

Cream Chantilly

1. Whip all the ingredients until medium peak.

Featured Ingredients

Foodcraft Frozen Blueberry

Nutritional Benefits

- *Rich in:*
 - *vitamin K*
 - *essential mineral compounds, i.e., manganese*
 - *copper*
 - *anthocyanins – the natural pigment in blueberries*
 - *vitamin K*

Technical Benefits

- *Effectively reduces food spoilage and enhances food safety.*
- *Extended product shelf life.*
- *The packaging method prolongs the preservation of flavours and nutritional value.*
- *Effectively reduces food spoilage and enhances food safety.*

Debic Whipping Cream 35%

Technical Benefits

- *35% butter fat, made with European milk*
- *Pure dairy and refreshing taste*
- *High overrun up to 160%*
- *Up to 48 hours stand*
- *Freeze-thaw stable*
- *Ideal for mousse & filling*