



WHITE CHOCOLATE NIRVANA

White Chocolate Thandai Mousse

Egg Yolks	2 Nos.
Sugar	20g
Milk	40g
Pâtissier Artisan White 32% Couverture	125g
Gelatin Leaves	2 Nos.
Cream	138g
Thandai Syrup	100ml

1. Soak Gelatin Leaves in cold water.
2. Make a sabayon with Egg Yolks, Sugar, Milk and Thandai Syrup in a double boiler.
3. Add Pâtissier Artisan White 32% Couverture to the sabayon.
4. Subsequently, whip Dairy Cream lightly and add it to the mixture.
5. Melt gelatin leaves and add it to the mixture gradually.
6. Pour mixture into desired mould to cool.

Gulab Jamun

Gulab Jamun	8 to 10 Pcs
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1. Chop Gulab Jamun into halves.
2. Add chopped Gulab Jamun to the desired mould as a separate layer.

Rose Gelle

Water	300ml
Gulkand	150g
Sugar	75g
Rose Syrup	25g
Agar Agar	5g
Red Colouring	2g

1. Mix all the ingredients in a sauce pan and bring it to a boil.
2. Pour the mixture into above mould.

Pistachio Sponge

Eggs	1,275g
Icing Sugar	843g
Pistachio Powder	843g
Egg Whites	816g
Castor Sugar	225g
Butter (Unsalted)	195g
Flour	125g
Corn Flour	225g

1. Whip Eggs, Icing Sugar and Pistachio Powder together.
2. Whip Egg White and Castor Sugar to soft peak and fold it to the mixture.
3. Subsequently, fold Flour and Corn Flour into the mixture followed by melted butter.
4. Bake at 220°C for 8-10 minutes.

