

Recipe

MOUFATAKA MOUSSE CAKE



Ingredients

MOUFATAKA GANACHE

300g Tahini
320g Candia Cream
40g Turmeric Powder
300g Cooked Rice
200g Sugar

MOUFATAKA MOUSSE

800g Candia Cream (Whipped)
160g Bianchero Fugar

Notes:

MOUFATAKA GANACHE

1. Add tahini, then add the turmeric powder, cream mixture, and the gelatin mass after the infusion process, and then mix.
2. Add cooked rice, milk, and sugar to the mix and combine.

MOUFATAKA MOUSSE

1. Combine the cream and Bianchero.
2. Add the mixture gradually to the Moufataka ganache.

ASSEMBLY

1. Add part of the Moufataka mousse to the mold then add a layer of sponge cake. Alternate until the quantity is complete. Then place in the freezer.
2. Finish by spraying the dessert with velour spray.
3. Place on a sablé base for presentation