

APPLE CARROT MOUSSE



I. INGREDIENTS:

A. Cake layers:

Eggs	2 eggs
Cooking oil	90 g
Sugar	120 g
8% Protein Flour	150 g
Carrot	100 g
Apple	60 g
Corn Starch	10 g
Baking Soda	1 g
Baking Powder	2 g
Salt	1 g

B. Apple Carrot Pudding:

Carrot Juice	100 g
Apple Juice.	100 g
Sugar	40 g
Gelatin	4 g

C. Cream cheese layer

Blended cream cheese Chezzi	250 g
Powdered Sugar.	100 g
Deli Choy's Cooking & Whipping	100 g
Gelatin	3 g



II. INSTRUCTION:

A. Cake layers:

- Mix sugar, egg and oil together

- Mix the 8% protein flour + baking soda + baking powder + corn starch well, then slowly adds the liquid mixture and whisk until smooth.
- Dice the apples and carrots into small pieces, then blend them into a puree and mix into the batter.
- Pour the batter into a 20cm lined baking pan.
- Bake at 160°C top heat, 170°C bottom heat for approximately 25-35 minutes.

B. Apple Carrot Pudding:

- Bain-marie mixture of sugar, apple juice and carrot juice at 60°C.
- Add the bloomed gelatin and stir until dissolved.
- Pour the mixture into a 14cm mold.

C. Cream Cheese Layer:

- Whip the blended cream cheese + powdered sugar until smooth and creamy.
- Whisk Delichoy reach soft peak and mix into the mixture
- Bloom the gelatin, melt it, then add it to the mixture and stir well.

➤ Assembly:

- First, place a layer of cake at the bottom.
- Add a layer of cream cheese on top.
- Add a layer of carrot apple pudding on top of the cream cheese.
- Add another layer of cream cheese.
- Cover the entire cake with alternating layers of cake and cream cheese, ending with a layer of cream cheese on top.
- Refrigerate for approximately 2 hours.

CARAMEL CHEESE BRIOCHE



I. Ingredients

1. Dough

13% Protein Flour	500 g
Unsalted Butter	200 g
Sugar	100 g
Sweet Yeast	12 g
Sweet dough improver	2 g
Egg	3 eggs
Milk	100 g
Cold water	100 g
Salt	6 g



2. Fillings:

Nhat Huong Blended cream cheese Chezzi	200 g
Dried Sliced Almonds	60 g
Nhat Huong Toffee Caramel Paste	200 g

❖ Decoration

Sliced Almonds	50 g
Crushed Pistachios	20 g

1. INSTRUCTIONS

Dough:

- Dissolve the yeast in water + 10g of sugar and let it sit for about 5 minutes.
- Combine all dough ingredients in a stand mixer (except butter).
- Knead the dough to 70%, then put butter in and continue to mix the mixture until form a thin windowpane.
- Roll out the dough thinly, wrap it tightly, and place it in the freezer for 15-20 minutes.
- Divide the dough into 100g portions, shape them into rounds, and let them rest for 5 minutes.

- Roll out the dough thinly, wrap the filling (30g) inside. Then roll it up and cut it into 3 strands.
- Shape the dough and place it in a lined baking pan.
- Proof the dough at 30-32°C, 60% humidity, for 1 to 1.5 hours.
- Then brush with egg wash, and decorate with sliced almonds and pistachios on top.
- Bake at 180°C top heat, 200°C bottom heat for 15-20 minutes.
- Once the bread is cooled, pipe the filling and sprinkle with powdered sugar on top.

2. Filling:

- Mix Nhat Huong Blended Cream Cheese Chezzi with Nhat Huong Toffee Caramel Paste
- Add dried sliced almonds and mix well.

CARAMEL CHEESE CAKE



I. INGREDIENTS:

A. Cake layers

Cracker	180 g
Unsalted butter	80 g

B. Cheese cream:

Analog cream cheese Chezzi	400 g
Yogurt Cheese Dessert Creamer	200 g
Whipping cream	100 g
Powdered sugar	120 g
Salt	2 g
Gelatin	10 g

C. Glazing

Nhat Huong Caramel Toffee Paste	250 g
Gelatin	3 g



II. INSTRUCTIONS

A. Cake layers:

- Grind the cracker into fine crumbs.
- Melt the butter..
- Mix the two ingredients together well.
- Press the mixture into a 20cm bottomless mold. Refrigerate.

B. Cheese cream:

- Bloom the gelatin, melt it.
- Mix the Analog cream cheese+ Yogurt Cheese Dessert Creamer + whipping cream + powdered sugar + salt until well combined.
- Pour the mixture into the 20cm mold with the base.
- Freeze for 4-6 hours.

C. Glazing:

- Melt the Nhat Huong toffee caramel paste
- Bloom the gelatin, melt it.
- Stir the two mixtures together, let it cool
- Finally, pour it over the cake surface and refrigerate.

CARAMEL PISTACHIO CAKE



I. INGREDIENTS

A. Fancy's chocolate sponge cake

B. Pudding Caramel:

Toffee Caramel Paste 120 g

Milk 80 g

Gelatine 3 g

C. Toffee Caramel Cream

Toffee Caramel Paste 100 g

Blended cream cheese cheezi 300 g

Nhat Huong non-dairy creamer 100 g

D. Caramel Pistachio:

Toffee Caramel Paste 100 g

Pistachio 50 g



II. INSTRUCTIONS

A. Pudding Caramel:

- Soak the gelatin.
- Heat the toffee caramel cream + fresh milk to 70°C.
- Add the gelatin and stir well.
- Pour the mixture into a mold and refrigerate for about 2 hours.

B. Cheese Caramel Cream:

- Combine Toffee caramel paste with Blended cream cheese Chezzi till the mixture become smooth.
- Whisk non-dairy cream to soft peak.
- Combine the two mixtures thoroughly.

C. Caramel Pistachio:

- Toast the pistachios until golden, then crush them.
- Heat the toffee caramel paste on the stove until thickened, let it cool, then mix in the pistachios.

❖ Assembling cake

- 1 layer of chocolate sponge cake, sprayed with syrup.
- Add 1 layer of cream cheese + 1 layer of caramel pudding on top.
- Add another layer of sponge cake, sprayed with syrup.
- Add 1 layer of cream cheese + 1 layer of caramel pistachio on top.
- Add another layer of sponge cake, sprayed with syrup.
- Finally, add a layer of smooth cream and decorate the cake.

CARAMEL PUDDING CREPE

I. INGREDIENTS

1. Pudding

Non-dairy creamer	500 g
Milk	200 g
Blended cream cheese Chezzi	300 g
Toffee caramel paste	400 g
Powdered sugar	40 g
Gelatin	15 g

2. Crepe Batter

8% Protein Flour	90 g
Corn Starch	20 g
Sugar	50 g
Salt	2 g
Eggs	3 eggs
Instant Coffee	1 packages
Unsalted butter	50 g
Milk	320 g

3. Cream fillings

Blended cream cheese Chezzi	150 g
Toffee caramel paste	100 g
Delichoy's Cooking and Whipping cream	120 g



II. INSTRUCTIONS

1. Pudding

- Heat milk and non-dairy creamer to 70°C.
- Add the bloomed gelatin and stir until dissolved. Warm the mixture to 30°C
- Whip the Blended Cream Cheese with powdered sugar until smooth.
- Add the toffee caramel paste and stir well.
- Pour the warm liquid mixture into the above mixture and stir until smooth.
- Pour the final mixture into a mold and refrigerate until set.

2. Crepe Batter

- Mix together: 8% Protein Flour + Corn Starch + Sugar + Instant Coffee + salt
- Whisk together the eggs + fresh milk until dissolved
- Mix the two mixtures together.
- Add the butter and whisk until smooth.
- Let the batter rest for 1-2 hours.

3. Cream fillings

- Whisk blended cream cheese with toffee caramel paste until smooth
- Whisk Delichov's cream to soft peak and mix into the mixture
- Roll up together

CARAMEL SWEET IN LOVE

I. INGREDIENTS

- NHAT HUONG COOKIE TART SHELLS

A. Caramel Cheese Mousse

- Blended cream cheese 150g
- Nhat Huong Toffee Caramel Paste 120g
- Nhat Huong Delichoy Cooking & Whipping 100g
- Gelatin 10g
- Egg yolk 3 eggs

B. Yogurt Mousse

- Cacao Talk Yogurt Chocolate 100g
- Nhat Huong Delichoy Cooking & Whipping 250g
- Gelatin 10g

C. Coffee Jelly

- Black coffee 15g
- Gelatin 5g
- Water 100g
- Sugar 80g

D. Coffee Glaze

- Nhat Huong Toffee Caramel Paste 100g
- Egg yolk 1 egg
- Gelatin 8g

II. INSTRUCTION

A. Caramel Cheese Mousse

- Whip the Deli Choy's Cooking & Whipping cream
- Whip the Analog Cream Cheese Alternative until smooth. Mix well with the whipped cream -> mixture (1).
- Warm the toffee caramel filling, add the egg yolks and mix well. Add the bloomed gelatin and stir until dissolved -> mixture (2).
- Mix mixture (1) into mixture (2).



B. Yogurt Mousse

- Melt the mixture (150g Deli Choy's Cream + yogurt milk chocolate).
- Add the bloomed gelatin and stir until dissolved -> mixture (1).
- Whip 100g Deli Choy's Cream until fluffy -> mixture (2).
- Mix mixture (1) into mixture (2).

C. Coffee Jelly

- Heat (water + sugar) until boiling. Add the coffee and stir until dissolved.
- Add the gelatin and stir until dissolved. Let it cool.

D. Coffee Glaze

- Warm the Nhat Huong Toffee Caramel Paste.
- Add the egg yolks and stir well.
- Add the gelatin (bloomed) and stir until dissolved.
- Let the mixture cool to 36°C – 40°C, then pour it over the cake mixture.

CHALCOAL BREAD WITH SALTED EGG

I. INGREDIENTS

A. Dough

11% Protein Flour	500 g
Sugar	50 g
Sweet Yeast	8 g
Egg	1 egg
Fresh Milk + Cold Water	300 g
Salt	5 g
Charcoal Powder	8 g
Butter	40 g

B. Filling

Blended Cream Cheese Cheezi	400 g
Powdered Sugar	40 g
Cheddar Cream Cheese	50 g
Salted Egg York	5 eggs
Cheddar Cheese Powder	10 g

C. Garlic sauce

Unsalted butter	100 g
Sugar	10 g
Minced Garlic	50 g
Cheddar Cream Cheese	60 g
Dried Parsley	1 g



II. INSTRUCTION

A. Dough

- Put all ingredients into a stand mixer (except butter).
- Knead the dough to 70%, then put butter in and continue to mix the mixture until form a thin windowpane
- Round the dough and let it rest for 20 minutes.
- Divide the dough into 80-85g portions. Let them rest again.
- Proof the dough at 30-32°C, 60% humidity, for 1 to 1.5 hours
- Brush the surface with egg wash or fresh milk.
- Bake at 170°C, with top and bottom heat, for 12-15 minutes.
- Let the bread cool, then decorate with cream cheese and sauce.
- Continue baking for 10-12 minutes.

B. Filling

- Baked salted egg York then grind it
- Combine all filling ingredients and put the mixture in refrigerator.
- Fill the mixture into the dough

C. Garlic Sauce

- Melt the butter.
- Whisk the cheddar cream cheese until smooth
- Combine all sauce ingredients and spread on the bread surface.

CHOCOLATE PUDDING CREPE

I. INGREDIENTS

1. Pudding: (4 cake mould 7x16 cm)

Non-dairy creamer	500 g
Milk	200 g
Blended cream cheese Chezzi	300 g
Chocolate	300 g
Powdered sugar	40 g
Gelatine	12 g

2. Crepe

8% protein flour	90 g
Corn Starch	20 g
Sugar	30 g
Salt	2 g
Egg	3 eggs
Cocoa powder	15 g
Unsalted butter	50 g
Milk	380 g
Dark Chocolate 75%	80 g

3. Cream filling

Blended cream cheese Chezzi	100 g
Chocolate	150 g
Delichoy's cooking & whipping cream	150 g



II. INSTRUCTIONS

1. Pudding

- Heat milk and non-dairy creamer to 70°C.
- Add the bloomed gelatin and stir until dissolved. Warm the mixture to 30°C.
- Whip the Blended Cream Cheese with powdered sugar until smooth.
- Add the toffee caramel paste and stir well.
- Pour the warm liquid mixture into the above mixture and stir until smooth.
- Pour the final mixture into a mold and refrigerate until set.

2. Crepe skin

- Combine egg + sugar + salt together
- Mix flour + corn stack + cacao powder
- Slowly pour the liquid mixture into the flour mixture and whisk until smooth.
- Add melted butter + melted 75% chocolate and stir well.
- Let the batter rest for 1-2 hours.

3. Cream fillings

- Melt the chocolate and let it cool.
- Whip the Blended cream cheese + chocolate until smooth.
- Whip the Delichov's cream until soft peak and mix it with the mixture.
- Roll up the crepe.

COCONUT AND COFFEE MOUSSE

I. INGREDIENTS

A. Cake base

- Sponge cake, sliced thinly (1.5cm), then sprayed with syrup.

B. Coffee mousse

Sugar	20 g
Custard Powder	10 g
Milk powder	15 g
Coffee	10 g
Milk	100 g
Egg yolk	2 eggs
Gelatine	4 g
Analog Cream Cheese Chezzi	300 g

C. Coconut mousse

Analog Cream Cheese Chezzi	200 g
Whipping cream	50 g
Powdered Sugar	50 g
Gelatine	6 g
Salt	1 g
Coconut Milk (canned)	120 g

D. Topping

Instant Coffee	16 g (1 pack)
Sugar	30 g
Hot water	150 g
Gelatine	4 g



II. INSTRUCTIONS

A. Coffee mousse

- Combine sugar + custard powder + milk powder + instant coffee.
- Mix milk and egg yolk together
- Mix the two mixtures together, then strain through a sieve. Cook the mixture until thickened.
- Add the bloomed gelatin and stir until dissolved.
- Let the mixture cool to 35°C.
- Whip the Cheezi Cream Cheese Alternative until smooth. Then mix it thoroughly with the above mixture.
- Finally, pour it onto the sponge cake base.

B. Coconut mousse

- Heat the canned coconut milk to 60°C.
- Bloom the gelatin, melt it, then let it cool.
- Combine Analog cream cheese with powdered sugar, whipping cream and salt
- Add coconut milk in the mixture.
- Pour the final mixture onto the coffee mousse layer.
- Freeze for 4-6 hours.

C. Glazing

- Mix instant coffee+ sugar + hot water
- Bloom the gelatin, melt it. Then pour it into the coffee mixture.
- Let the mixture cool completely
- Pour it over the cake surface and refrigerate.

FRIED CHOUX

I. INGREDIENTS

A. Choux Puff

Fancy's choux cake batter	250 g
Egg	388 g
Water	417 g
Unsalted butter/Oil	325 g

B. Filling cream

Sugar	100 g
Corn starch	50 g
Salt	2 g
Milk	280 g
Egg York	1 egg
Analog cream cheese Chezzi	200 g
Whipping cream	50 g



II. INSTRUCTION

A. Choux Puff

- Boil water + oil/butter, then add the Fancy's choux pastry mix and stir until the dough is dry and smooth.
- Transfer the dough to a mixing bowl to cool slightly.
- Gradually add eggs and mix until the dough is smooth.
- Shape the dough as desired..
- Heat oil in a pan to 170°C.
- Fry the choux pastry until golden brown and puffed up.

B. Filling

- Mix the granulated sugar + corn starch + salt together.
- Add fresh milk + egg yolks and stir until dissolved.
- Cook the mixture until thick, then add the analog cream cheese and stir well.
- Finally, add the whipping cream to the mixture and stir well.

MANGO CHEDDAR MOUSSE

I. INGREDIENTS

1. Base

Cracker	80 g
Unsalted butter	40 g

2. Cheddar pudding

Cheddar Creamer	80 g
Lemon juice	5 g
Gelatin	4 g
Non-dairy creamer	60 g
Icing sugar	10 g

3. Mango mousse

Ripe mango	150 g
Salt	2 g
Lime juice	5 g
Blended cream cheese Chezzi	100 g
Gelatin	8 g
Non-dairy creamer	180 g
Icing sugar	30 g



II. INSTRUCTIONS

1. Base

- Grind crackers into fine crumbs. Melt the butter and mix it in.
- Press the mixture into a 16cm bottomless mold.
- Refrigerate for 20 minutes.

2. Cheddar pudding

- Heat the cheddar creamer + lime juice + powdered sugar, bain- marie about 60°C.
- Bloom the gelatin, melt it, then add it to the cheddar creamer mixture.
- Whip the non-dairy creamer until fluffy.
- Combine the two mixtures and pour into an 8cm bottomless mold.
- Refrigerate the mixture for 1 hour.

3. Mango mousse

- Blend the ripe mango mixture + lime juice + salt until smooth. Heat the mixture to about 60°C.
- Whip blended cream cheese with powdered sugar until smooth. Add the mango mixture and mix well.
- Bloom the gelatin, melt it, then add it to the above mixture and stir well.
- Whip the non-dairy creamer until fluffy, then mix the two above mixtures together.
- Take the cheddar pudding and place it in the center of the cake base.
- Add all of the mango mousse.
- Freeze for 2 hours.

PASSION MANGO MOUSSE

I. INGREDIENTS:

1. Cake layers

Sponge Cake 1 loaf

2. Mango Passion Fruit Filling

Passion Fruit Juice 30 g

Ripe Mango 80 g

Sugar 70 g

Gelatin 5 g

3. Mango Mousse

Gelatin 12 g

Lemon Juice 5 g

Sugar 30 g

Ripe Mango 220 g

Milk 80 g

Blended Cream Cheese Chezzi 200 g

Icing Sugar 40 g

Deli Choy's Cooking & Whipping 150 g

4. Mango Jelly

Mango Puree 30 g

Milk 90 g

Condensed Milk 30 g

Gelatin 4 g

5. Glazing jelly

Water 140 g

Sugar 20 g

Gelatin 4 g



II. INSTRUCTIONS

1. Mango Passion Fruit Filling

- Blend the mango and passion fruit together.
- Add sugar and cook over medium heat until dissolved.
- Dice 40g of mango and add it along with 20g of passion fruit juice to the cooked mixture
- Add the bloomed gelatin to the mixture and stir well.
- Pour the mixture into a 10cm round mold and freeze for 30 minutes.

2. Mango Mousse

- Blend the mango, fresh milk, and lime juice together.
- Add sugar and heat over a double boiler to 60°C - 70°C.
- Add the bloomed gelatin and stir until dissolved. Let it cool to 30°C.
- Whip the blended cream cheese + powdered sugar until smooth and creamy.
- Whip the Deli Choy's cream until fluffy, then fold it into the cream cheese mixture.
- Cut the sponge cake into an 18cm round and place it in the mold. Pour a thin layer of mousse over the cake and freeze for 15 minutes.
- Add the mango passion fruit filling in the center and pour the remaining mousse over it. Freeze for 30 minutes.

3. Mango Jelly

- Heat the fresh milk + mango puree + condensed milk over a double boiler to 60°C.
- Add the bloomed gelatin and stir until dissolved. Let it cool, then pour it over the mango mousse.

4. Glazing Jelly

- Heat water + sugar over a double boiler to 60°C.
- Add the bloomed gelatin and stir until dissolved.
- Let the mixture cool, then pour it over the mango jelly.

PANDAN PUDDING CREPE

I. INGREDIENTS

1. Pudding

Coconut Pandan Cheese Dessert Creamer	500 g
Milk	300 g
Blended Cream Cheese Chezzi	200 g
White Chocolate	80 g
Gelatin	16 g

2. Crepe Skin

8% Protein Flour	90 g
corn starch	20 g
Sugar	50 g
Salt	2 g
Egg	3 eggs
Pandan Paste	a little
Unsalted butter	50 g
Milk	320 g

3. Cream filling

Blended Cream Cheese Chezzi	50 g
Coconut Pandan Cheese Dessert Creamer	150 g



II. INSTRUCTIONS

1. Pudding

- Heat up Coconut Pandan Cheese Dessert Creamer and milk to 70°C.
- Add the bloomed gelatin and stir until dissolved.
- Add the white chocolate and stir until dissolved
- Warm the mixture to 30°C.

- Whip the Blended cream cheese until smooth.
- Pour the warm liquid mixture into the above mixture and stir until smooth.
- Pour the final mixture into a mold and refrigerate until set.

2. Crepe skin

- Mix together: 8% Protein Flour + corn starch + sugar + salt
- Whisk together the eggs + fresh milk until dissolved.
- Mix the two mixtures together.
- Add the melted butter and whisk until smooth
- Add the pandan paste and stir well.
- Let the batter rest for 1-2 hours.

3. Cream fillings

- Whisk blended cream cheese with Coconut Pandan Cheese Dessert Creamer till smooth
- Roll up the crepe.

PUMPKIN MOUSSE

I. INGREDIENTS:

A. Cake layer

Sponge Cake, sliced thinly (1.5cm), then sprayed with syrup.

B. Pumpkin Mousse

Steam Pumkin	250 g
Powered sugar	65 g
Cinamon powder	1 g
Salt	1 g
Gelatin	7 g
Analog cream cheese Chezzi	200 g
Whipping cream	50 g

C. Vanilla Mousse

Analog cream cheese Chezzi	20 g
Whipping cream	50 g
Powdered sugar	40 g
Gelatin	6 g
Non-dairy creamer	150 g
Salt	1 g



II. INSTRUCTIONS:

A. Pumkin Mousse

- Blend the steamed pumkin + powdered sugar + salt + cinamon powder until smooth.
- Bain mixer the mixture at 500C.
- Bloom the gelatin, melt it, then add it to the red bean mixture and stir well.
- Let the mixture cool down to 30⁰C (1).
- Whip the Analog cream cheese + Whipping Cream until smooth.



- Mix all above mixture together.

B. Vanilla Mousse

- Bloom the gelatin, melt it.
- Whip the Analog Cream cheese + Whipping Cream + powdered sugar until smooth.
- Add the gelatin and stir well.
- Whip the non-dairy creamer with salt till soft peak
- Combine the two mixtures.
- Pour the vanilla mousse over the pumkin mousse.
- Freeze for 4-6 hours.

RUBY GRAPEFRUIT MOUSSE

I. INGREDIENTS

A. Oolong tea

Oolong Fancy's tea 20 g

Water 1 litre

B. Chiffon Cake Layer

Chiffon Cake Mix 500 g

Oolong tea 125 g

Cooking oil 90 g

Eggs 500 g

Ground Oolong Tea 5 g

C. Oolong Tea Cream

Blended cream cheese Chezzi 200 g

Icing sugar 80 g

Oolong tea 150 g

Gelatin 8 g

Delichoy's Cooking & Whipping 150 g

Ground Oolong Tea 5 g

D. Ruby Grapefruit Cream

Ruby grapefruit jam 150 g

Egg yolk 2 cái

Gelatin 8 g

Yogurt Chocolate 80 g

Delichoy's Cooking & Whipping Cream 150 g



II. INSTRUCTION

A. Oolong tea

- Roast the oolong tea until fragrant.
- Boil water, then add the tea and steep for 10 minutes. Strain to remove the tea leaves.

B. Chiffon Cake Layer

- Weigh the eggs + cake mix + tea liquid, then whip until thick and smooth.
- Slowly add the cooking oil and mix well.
- Add the ground oolong tea and mix well
- Pour the batter into a baking pan and bake at 160°C top heat, 150°C bottom heat for 30-40 minutes.

C. Oolong Tea Cream

- Whip the Blended cream cheese + powdered sugar until smooth, then add the tea liquid and mix well.
- Whip the Delichoy's cream until fluffy, then fold it into the cream cheese mixture.
- Bloom the gelatin, melt it, then add it to the above mixture and mix well.
- Pour the cream into a lined baking pan, refrigerate for 10 minutes.

D. Ruby Grapefruit Cream

- Heat the ruby grapefruit jam to 50°C, add the yogurt milk chocolate and stir until dissolved.
- Bloom the gelatin, melt it, then add it to the egg yolks and stir well. Mix it into the grapefruit jam mixture and stir well. Let it cool to 30°C.
- Whip the Delichoy's cream until fluffy, then fold it into the above mixture.
- Assemble the cake, then freeze for 4 hours.
- Finally, decorate with ruby grapefruit on top.

SOY BEAN MOUSSE

I. INGREDIENTS

A. Base

Cracker	120 g
Soy powder	30 g
Melted butter	50 g

B. Soy Bean Mousse

Soft tofu	200 g
Soy milk	150 g
Black sesame	30 g
Sugar	70 g
Icing Sugar	20 g
Soy powder	20 g
Gelatin	10 g
Analog cream cheese Chezzi	350 g



II. INSTRUCTIONS:

A. Bottom

III. Crush cracker into fine crumbs.

Iç. Mix the soy flour with crumbs.

ç. Add the melted butter and mix well.

çI. Press the mixture into an 18cm mold. Refrigerate.

B. Soy bean Mousse

çII. Microwave soft tofu for 1 minute to drain excess water. Then blend the tofu with the soy milk.

– Roast the black sesame until fragrant, then grind finely.

– Melt sugar, then add the black sesame and mix well. Add the soy milk mixture and bring to a boil.

– Add the bloomed gelatin and stir until dissolved, then let the mixture cool.

– Whip the analog cream cheese + powdered sugar until smooth.

– Combine the two mixtures and mix well.

– Pour the mixture into the mold with the base. Freeze for 4-6 hours.

– Sift soy flour over the top of the cake.