



Tropical

Sweet Desserts





STRAWBERRY & WHITE CHOCOLATE MOUSSE

INGREDIENTS

500 g	SO GOOD STRAWBERRY MOUSSE
500 g	SO GOOD WHITE CHOCOLATE MOUSSE
150 g	SO GOOD INSTANT DESSERT WHIP
2 L	Milk, full cream long life (room temperature)
250 ml	Water
200 g	Tennis biscuits
100 g	Butter / Margarine (butter flavoured)

METHOD

1. Blend the biscuits and melted butter / margarine to form a crumb, spoon and compact a layer into the cups and set in the fridge.
2. Make up the SO GOOD STRAWBERRY MOUSSE (500 g) by whisking it with half the milk (1 litre) for 5-8 minutes until stiff, transfer into a piping bag and pipe 2 towers opposite each other, that will take up half the space of the cup (the remaining 2 gaps will be filled with the So Good White Chocolate Mousse).
3. Make up the SO GOOD WHITE CHOCOLATE MOUSSE (500 g) by whisking it with the remaining milk (1 litre) for 5-8 minutes until stiff, transfer into a piping bag and pipe and pipe 2 towers into the existing gaps.
4. To finish off the dessert whisk the SO GOOD INSTANT DESSERT WHIP with the water (250 ml) for 2 minutes on slow and then 2 minutes on fast, until stiff. Transfer into a piping bag and pipe on top of the So Good Mousses.
5. Garnish as required.



STRAWBERRY CHEESECAKE

INGREDIENTS

500 g	SO GOOD STRAWBERRY MOUSSE
50 g	SO GOOD STRAWBERRY JELLY
100 ml	Water, boiling
500 g	SO GOOD CHEESECAKE
2 L	Milk, full cream long life (room temperature)
150 g	SO GOOD INSTANT DESSERT WHIP
375 ml	Water
200 g	Tennis Biscuit
100 g	Margarine (butter flavoured) / Butter

METHOD

1. Blend the biscuit and the melted butter / margarine together to make a crumb, spoon into the cups and press it flat with a spoon and set in the fridge until hard.
2. Make up the SO GOOD STRAWBERRY JELLY by mixing the jelly powder and the boiling water in a bowl until the powder has fully dissolved, add 125 ml of cold water and let it set in the fridge until later when making the Strawberry Whip.
3. For the SO GOOD STRAWBERRY MOUSSE (500 g) whisk the powder with half the milk (1 litre) for 5-8 minutes until stiff, transfer into a piping bag and leave in the fridge until needed.
4. For the SO GOOD CHEESECAKE (500 g) whisk the powder with the rest of the milk (1 litre) for 5-8 minutes until stiff, transfer into a piping bag.
5. Now that both mousses are made, pipe thin and equal sized layers of the 2 mousses repeating the process until the cups are almost full (leave space for the Strawberry whip).
6. To make the Strawberry Whip use the So Good Instant Dessert Whip powder (150 g) and whisk with the water (250 ml) for 2 minutes. Take the set SO GOOD STRAWBERRY JELLY from earlier and break it up slightly and add it to the SO GOOD INSTANT DESSERT WHIP and whisk for a further 2 minutes on fast, until well combined.
7. Transfer the Strawberry Whip into a piping bag and finish off the dessert.
8. Garnish as required.



STRAWBERRY MOUSSE & JELLY WHIP

INGREDIENTS

500 g	SO GOOD STRAWBERRY MOUSSE
500 g	SO GOOD STRAWBERRY JELLY / SO GOOD MIXED BERRY JELLY
150 g	SO GOOD INSTANT DESSERT WHIP
200 g	Tennis Biscuits
100g	Butter / Margarine (butter flavour), melted
1 L	Milk, full cream long life (room temperature)
1 L	Water, boiling
1.75 L	Water

METHOD

1. Blend the biscuits with the melted butter / margarine and press flat in the bottom of the cups using a spoon. Refrigerate until hard and cold.
2. In a bowl mix the SO GOOD STRAWBERRY JELLY / SO GOOD MIXED BERRY JELLY with the boiling water until fully dissolved then add the cold water (1,5 litres) and pour a thin layer on top of the biscuit base and place in the fridge until fully set. Once the jelly has set pour a thicker layer onto the set jelly. Keep 100 ml of jelly to be used later (set in the fridge).
3. Make the SO GOOD STRAWBERRY MOUSSE by whisking it with the milk for 5-8 minutes, transfer into a piping bag and pipe on top of the set jelly.
4. To make the Strawberry Whip, mix the SO GOOD INSTANT DESSERT WHIP and the remaining water (250 ml) for 2 minutes until it starts stiffening. Break up the 100 ml of set jelly with a whisk and add it to the So Good Instant Dessert. Whip and whip for 2 minutes until well combined and the mixture is stiff.
5. Transfer the Strawberry Whip into a piping bag and pipe on top of the So Good Strawberry Mousse.
6. Garnish as required.



TROPICAL CUSTARD

INGREDIENTS

500 g	SO GOOD TROPICAL JELLY
500 g	SO GOOD CUSTARD
1 L	Water, boiling
2 L	Water / Coconut water
1 L	Milk, full cream long life / Coconut milk
5 g	Cinnamon, ground
150 g	SO GOOD INSTANT DESSERT WHIP
250 ml	Water
410 g (1 can)	Fruit cocktail, canned

METHOD

1. Make the SO GOOD TROPICAL JELLY, place the jelly powder (500 g) in a mixing bowl and the boiling water (1 litre), mix until all the powder has dissolved, add the (1,5 litres) water OR coconut water, mix well.
2. Strain the fruit cocktail and spoon the fruit mix into the cups (divide evenly) and pour the SO GOOD TROPICAL JELLY over the fruit until fully submerged. Refrigerate until set.
3. In the meantime, make the SO GOOD CUSTARD (500 g) using water (1 litre) OR, coconut water (1 litre) AND milk (1 litre) OR, coconut milk (1 litre). Mix for 2 minutes until lump free.
4. Once the So Good Tropical Jelly has set pour the custard on top of the set jelly.
5. Mix the SO GOOD INSTANT DESSERT WHIP (150 g) and water (250 g) in a bowl for 5-8 minutes or until stiff, transfer into a piping bag and pipe on top of the So Good Custard.
6. Dust with ground Cinnamon and garnish as required.



TROPICAL PANNA COTTA

INGREDIENTS

500 g	SO GOOD TROPICAL JELLY
150 g	SO GOOD INSTANT DESSERT WHIP
1,5 L	Ideal milk, unsweetened (COLD!!!)
115 g (1 tub)	Granadilla pulp
1 L	Water, boiling
250 ml	Water

METHOD

1. In a bowl mix the SO GOOD TROPICAL JELLY (500 g) and the boiling water (1 litre) together until fully dissolved, add the COLD ideal milk and mix until well combined.
2. In a separate bowl add the SO GOOD INSTANT DESSERT WHIP (150 g) and water (250 ml) together and whip for 2 minutes on slow and then add the granadilla pulp and whisk for another 2 minutes on fast, until stiff.
3. In the cups add layers of the two mixtures and refrigerate until set.
4. Garnish as required.



TROPICAL WHIP CHEESECAKE

INGREDIENTS

500 g	SO GOOD CHEESECAKE
100 g	SO GOOD TROPICAL JELLY
150 g	SO GOOD INSTANT DESSERT WHIP
1 L	Milk, full cream long life (room temperature)
500 ml	Water
200 ml	Water, boiling
200 g	Tennis biscuits
100 g	Butter / Margarine (butter flavoured)

METHOD

1. Blend the biscuits and add the melted butter / margarine, add to the base of the cups and compress with a spoon, refrigerate until set.
2. To make the SO GOOD TROPICAL JELLY, mix the jelly powder (100 g) and the boiling water (200 ml) together until fully dissolved, add (250 ml) cold water and let it set in the fridge.
3. Make the SO GOOD CHEESECAKE by whisking the powder (500 g) and milk (1 litre) together for 5-8 minutes or until whipped. Transfer into a piping bag and pipe onto the biscuit layer, put back in the fridge to set for 30 minutes.
4. To make the Tropical Whip use the SO GOOD INSTANT DESSERT WHIP (150 g) and water (250 ml) whisk together for 2 minutes, add the set So Good tropical Jelly and whisk for another 2 minutes, until the jelly breaks up and starts to incorporate with the So Good Instant Dessert Whip.
5. Transfer the Tropical Whip into a piping bag and pipe on top of the set So Good Cheesecake.
6. Garnish as required.