

Mango & Passionfruit Mousse Cake

250-butterscotch biscuit base

75-butter

Instant Mango & Passion fruit mousse mixture

1 can Passionfruit or 3 fresh passion fruits.

Optional- add fresh sliced mango on top of biscuit base.

Method:

Assemble Delicake cake ware, base and sleeve.

Blend biscuits & combine with melted butter in the Delicake cake ware and mix well.

Spread over base firmly, put Delicake lid on sleeve and refrigerate for 30 minutes

Make instant mango & passion fruit mousse mixture- following instruction on pack.

Pour in the mousse and add the passion fruit.

Put the lid on, and refrigerate till set

Remove the lid and sleeve from the base, cut & serve

You can re-assemble sleeve and lid to store in the fridge.