

DLA
naturals

Create Lasting Memories

LE FRAISIÉRIER



RECIPE

Tart Shell:

225g Butter
125g Icing Sugar
8g Salt
1 Egg
350g Flour

Using a paddle attachment, soften the butter. Add in the icing sugar, salt, egg and sifted flour. Roll out the dough to 3mm thickness and line a 9 inches pie plate. Bake the crust at 165°C for 8 minutes.

Almond Cream:

100g butter
100g Almond flour
100g Granulated sugar
1 Egg

Start by whisking the room temperature butter and incorporate the almond flour. Add in the sugar and the egg. Pipe the almond cream on the tart shell base and bake at 180°C for 3 to 5 minutes.

Strawberry Ivana White Chocolate Mousse

145g Milk
½ Vanilla bean
8g Hydrated gelatin sheets
200g **Ivana White Chocolate Couverture**
19g Deodorized cocoa butter
290g Cream
300g **Frutadecor Strawberry**

Bring to a boil the milk and vanilla. Add 8g of gelatin into the hot milk and stir until fully combined. Soften the **Ivana White Chocolate Couverture** and combine with 20g of melted cocoa butter. Pour the hot milk onto the white chocolate and mix. Whip up the cream and fold it in the white chocolate. Add in the **Frutadecor strawberry** and combine delicately. Transfer the mousse in a mould and freeze 8 hours or overnight. Place the frozen mousse on top of the crust and almond cream right before glazing.

Glageli Total Covering Glaze:

500g **Glageli Red**
250g **Coldgeli Neutral**
250g Water

Boil the **Glageli Red** together with the **Coldgeli Neutral**. Add in the water to dissolve the glaze and cool it down to 50°C. Cover the frozen mousse entirely and let the glaze set. Dip fresh strawberries into the glaze for decoration.



FEATURED PRODUCTS



IVANA 30% WHITE COUVERTURE

FLUIDITY	COCOA	MILK	FAT	SUGAR
●●●●●	%	%	%	%
	30	26	35	44

Flavor Profile:

Delicate and creamy, perfectly balancing the soft flavors of french cow milk and black bourbon vanilla.

Format: Coins (2kg bags)

Bean origins: Ghana Single Origin

FRUTADECOR STRAWBERRY 70%

FRUIT	BAKE STABILITY	SUGAR
%	%	%
70	70	25

Frutadecor is a luxurious fruit filling with high fruit integrity and made with whole intact fruits. Ideal for toppings, inserts or mixed in with creams.

Format: Tin Cans

Strawberry origin: Poland



GLAGELI RED GLAZE

Glageli Red is a hot concentrated nappage glaze with a 100% dilution rate. Ready-to-use and easy to apply, simply melt it with water before applying.

Format: Pail & Can

COLDGELI NEUTRAL GLAZE

Coldgeli Neutral is a ready-to-use glaze with a smooth texture and a mirror-like covering when applied designed to keep deserts fresh and shiny.

Format: Pail & Can

