

DLA
naturals

Create Lasting Memories

MATCHA STRAWBERRY MOUSSE



RECIPE

MATCHA CRUMBLE

50g	Unsalted Butter
50g	Sugar
50g	Almond Meal
50g	Flour
10g	Organic Matcha Powder
50g	Ivana White Chocolate Couverture
10g	Cocoa Butter
5g	Frozen Dried Berry Crisps
50g	Almond Paste

In a stand mixer with a paddle attachment, combine the room temperature butter, sifted flour and other dry ingredients. Cool down in the fridge for 1 hour and bake for 15 minutes at 140°C. Melt the **Ivana White Chocolate Couverture** with the cocoa butter and combine with almond paste, baked crumble and berry crisps. Spread the mixture into two 7" rings and freeze.

MATCHA CHIFFON BISCUIT

4pcs	Eggs
160g	Sugar
110g	Milk
65g	Vegetable Oil
160g	Flour
13g	Baking Powder
20g	Organic Matcha Powder

Sift the matcha, flour and baking powder. Whisk the egg whites with 1/2 of the sugar until you get a pale and fluffy meringue. In a separate bowl, mix the egg yolks with the second 1/2 of sugar. Add the milk, oil and the sifted dry ingredients and mix thoroughly. Fold in the meringue. Bake in a 2 x 7" tins at 160°C for 50 minutes.

STRAWBERRY CONFIT

375g	Lafruta Strawberry 70%
40g	Glucose Syrup
10g	Gelatin Leaves
15g	Strawberry Liqueur (optional)

Warm the **Lafruta Strawberry 70%** and glucose syrup to 85°C. Add in the gelatin and strawberry liqueur. Pour into flexipan moulds or rings and freeze.

STRAWBERRY MOUSSE

380g	Milk
710g	Heavy Cream 35%
520g	Ivana White Chocolate Couverture
50g	Cocoa Butter
20g	Gelatin
100g	Fruit Nectar Strawberry

Melt the cocoa butter and **Ivana White Chocolate Couverture** separately, then combine together. Bring the milk to a boil, add the gelatin. Add the hot milk into the chocolate mixture and emulsify. Add in the **Fruit Nectar Strawberry**, cool down to 35°C and make a mousse using the whipped cream. Pipe into two moulds and insert all other frozen components.

ASSEMBLING

Prepare all of the components before the mousse. Pour some mousse into 2 silicon moulds (or cake rings), leave in the freezer for 1 minute. Insert Confit, pipe more mousse, then add a layer of matcha biscuit and crumble with the crumble becoming the bottom of the cake when you turn it upside down. Fill the sides with piped mousse. Tap on the counter top to remove any air bubbles. Freeze for 10 hours. Decorate with a glaze or velvet spray.

Strawberry Confit

Strawberry Mousse

Matcha Biscuit

Matcha Crumble



FEATURED PRODUCTS



LAFRUTA STRAWBERRY 70%

About:

Lafruta Strawberry is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings. Made of whole strawberries and natural colors.

Packaging: Tin can and pail- 610gr to 6kg

FRUIT NECTAR STRAWBERRY

About:

Fruit Nectar is an ambient temperature-stable fruit puree. It is a ready-to-use puree made of real fruits, perfect for flavoring mousses, creams, drinks and dessert sauces.

Packaging: Squeezable bottle - 1kg.



IVANA 30% WHITE COUVERTURE

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

Flavor Profile:

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

Format: Coins & Blocks

Packaging: bag of 2kg, 1kg, 500gr, 250gr.

Bean origins: Ghana

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