

# STRAWBERRY CHOCOLATE ENTREMET

*- Halloween Special -*



**STRAWBERRY COMPOTE**

400g **Lafruta Strawberry**  
35g Gelatine Mass

Pour **Lafruta Strawberry** into a saucepan. Bring to a boil, remove from the heat and add the gelatine mass. Mix well and pipe into half sphere silicone moulds and freeze until needed.

**RED VELVET BISCUIT**

200g Flour  
150g Sugar  
5g Cacao Powder  
2g Baking Powder  
2g Baking Soda  
2pcs Eggs  
120g Vegetable Oil  
130g Buttermilk  
50g **Fruit Nectar Strawberry**  
Optional - Red food coloring

Sift the flour, baking soda, baking powder and cacao powder. Add in the sugar, oil and eggs. Mix well with paddle attachment. Add buttermilk, **Fruit Nectar Strawberry**, coloring and mix until smooth. Set aside for 20 minutes. Pour into a tray and bake for 20 minutes at 170°C. Let cool down, cut into discs and freeze.

**DARK CHOCOLATE MOUSSE**

135g Milk  
135g Heavy Cream 35% (part 1)  
55g Egg Yolks  
30g Sugar  
450g Heavy Cream 35% (part 2)  
320g **El Pao 58% Dark Chocolate Couverture**

Make a creme anglaise by heating milk, cream (part 1) and vanilla seed. Separately mix yolks and sugar. Add some warmed milk mixture into yolks, mix and then pour it back into the milk mixture on a stove. Cook to 82°C whisking constantly, strain. Melt **El Pao 58% Dark Chocolate Couverture** in a microwave and make a ganache using the creme anglaise. Cool to 55°C. Whisk heavy cream (part 2) and fold into the ganache. Use immediately.

**STRAWBERRY MOUSSE**

550g **Lafruta Strawberry**  
135g Heavy Cream 35% (part 1)  
55g Egg Whites  
110g Inverted Sugar  
380g Heavy Cream 35% (part 2)

In a mixing bowl make a meringue using trimoline and egg whites. Blend **Lafruta Strawberry** into a puree and incorporate melted gelatine mass. Add in the whipped cream and fold in the meringue.

**CHOCOLATE DISK DECORATION**

50g Cocoa Butter  
50g **Ivana White Chocolate Couverture (part 1)**  
250g **Ivana White Chocolate Couverture (part 2)**  
Red fat-soluble color

Melt the cocoa butter and **Ivana White Chocolate Couverture (part 1)** to 40-45°C and using a blender, mix in red colouring. Temper at 27°C then 29°C. Using a small inflated balloon; dip it into cocoa butter + chocolate mix and press gently onto a guitar sheet, creating a veiny appearance. Temper **Ivana White Chocolate Couverture (part 2)** and cover with a guitar sheet. Once slightly crystallised cut chocolate discs.

**ASSEMBLING**

250g **Covergeli Dark Chocolate Glaze**

Pipe the chocolate or strawberry mousse halfway into half a sphere. Add strawberry compote. Cover with a frozen red velvet disc. Freeze for 10-12 hours. Take out frozen entremets, position on a baking rack and cover with **Covergeli Dark Chocolate Glaze**, warmed to 40-45°C. Take off the rack, remove the excess of glaze. Decorate with chocolate discs and dark crispy pearls.

# RECIPE



## FEATURED PRODUCTS



### LAFRUTA STRAWBERRY

**About:**

Lafruta Orange 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 with whole strawberries and natural colors.

**Packaging:** Tin can - 630gr

### 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.



### COVERGELI DARK CHOCOLATE GLAZE

**About:**

Covergeli dark is a total covering chocolate glaze. Ready to use and easy to apply, resulting in a smooth and very shiny finish.

**Packaging:** Pail- 7kg & 3kg. Tin cans- 700gr

# FEATURED PRODUCTS



## 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

## EL PAO 58% DARK COUVERTURE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
	%	%	%	
●●●○○	58	0	37	42

### Flavor Profile:

El pao is our signature blend of different bean origins, lightly roasted, revealing natural chocolate flavors and soft floral aromas, that will compliment any creations.

**Format:** Coins & Blocks

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

**Bean origins:** Ghana, Madagascar, Ecuador



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