

DLA
naturals

Create Lasting Memories

UBE COCONUT MOUSSE CAKE



UBE INSERT500g **Ube Filling & Topping**

Pipe the **Ube Filling & Topping** in silicon moulds and freeze for at least 4 hours.

UBE CHIFFON BISCUIT

3pcs Egg yolks
80g Sugar
65g Milk
30g Oil
60g **Colarom Ube**
3pcs Egg whites
75g All purpose flour
6g Baking powder

Whisk the egg yolks and half of the sugar until light and fluffy. Add in the milk, oil and **Colarom Ube**. Set the mixture aside and make a meringue by whisking the egg whites, cream of tartar and the second half of the sugar together. Fold the first mixture into the meringue and add the sifted flour and baking powder. Bake at 170°C for 10 minutes. Allow to cool down and cut it to 8x23cm for the cake base.

COCONUT MOUSSE

40g Cocoa butter
400g **Ivana white Chocolate Couverture**
300g Milk
1pc Vanilla pod
400g **Frutadecor Coconut**
20g Gelatin sheets
600g Whipped cream

In a bowl melt together the cocoa butter and **Ivana white Chocolate Couverture**. In a sauce pan boil the milk with the vanilla and **Frutadecor Coconut**. Remove from the heat and add in the gelatin sheets. Pour the hot milk into the chocolate. Whisk and set aside to cool down to 35°C. Fold the whipped cream into the chocolate mixture and fill a mould with ½ inch of mousse and place in the chiller to set.

ASSEMBLING250g **Covergeli dark chocolate**

Place the frozen ube filling on top of the mousse and cover another ½ inch with the mousse. Repeat the process twice and place the ube chiffon biscuit base at the very top. Freeze 8hrs to overnight. Heat up **Covergeli dark chocolate** to 45°C in a microwave then cool down to 37°C before using. Unmould the mousse and glaze it entirely. Let it set, then decorate. Defrost the mousse cake completely before serving.

RECIPE



FEATURED PRODUCTS



FRUTADECOR COCONUT

About:

Frutadecor Coconut is a rich and luxurious fruit filling, made for both cold and baked applications. Fruit integrity is preserved, retaining the natural flavors, color and shape of the fruit.

Packaging: Tin can - 610gr & 2.7kg

COLAROM UBE

About:

Colarom Ube is specially designed for Flavoring and coloring all at once. Made of real ube puree.

Packaging: Squeezable bottle - 1kg.



IVANA 30% WHITE COUVERTURE



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

Flavor Profile:

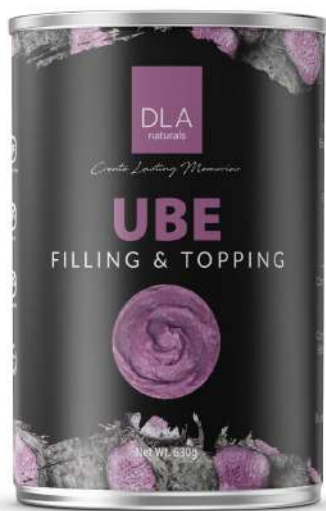
Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla.

Format: Coins & Blocks

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

Bean origins: Ghana

FEATURED PRODUCTS



UBE FILLING & TOPPING

About:

Ube Filling & Topping 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 real ube and natural colors.

Packaging: Tin can - 630gr

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



The logo for DLA naturals, featuring the letters 'DLA' in a large, white, sans-serif font above the word 'naturals' in a smaller, white, sans-serif font, all contained within a dark brown rectangular box.

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For inspirational recipes and creations
visit www.dlanaturals.com

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