

# LE FRAISIER

## 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 30% White Chocolate**  
19g Deodorized cocoa butter  
290g Cream  
300g **Strawberry Filling & Topping**

Bring to a boil the milk and vanilla. Add 8g of gelatin into the hot milk and stir until fully combined. Soften the **Ivana 30% White Chocolate** 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 **Strawberry Filling & Topping** and combine delicately. Transfer the mousse in a mould and freeze 8 hours or overnight overnight. Place the frozen mousse on top of the crust and almond cream right before glazing.

## GLAGELI TOTAL COVERING GLAZE:

500g **Nappage Glaze Red**  
250g **Mirror Glaze Neutral**  
250g Water

Boil the **Nappage Glaze Red** together with the **Mirror Glaze 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 Chocolate



Strawberry  
Filling & Topping



Mirror Glaze  
Neutral



Nappage Glaze  
Red