

MATCHA STRAWBERRY MOUSSE

MATCHA CRUMBLE

50g	Unsalted Butter
50g	Sugar
50g	Almond Meal
50g	Flour
10g	Organic Matcha Powder
50g	Ivana 30% White Chocolate
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 30% White Chocolate** 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	Strawberry 70% Filling & Topping
40g	Glucose Syrup
10g	Gelatin Leaves
15g	Strawberry Liquor (optional)
	Warm the Strawberry 70% Filling & Topping

and glucose syrup to 85°C. Add in the gelatin and strawberry liquor. Pour into flexipan moulds or rings and freeze.

STRAWBERRY MOUSSE

380g	Milk
710g	Heavy Cream 35%
520g	Ivana 30% White Chocolate
50g	Cocoa Butter
20g	Gelatin
100g	Fruit Nectar Strawberry

Melt the cocoa butter and **Ivana 30% 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 airbubbles. Freeze for 10 hours. Decorate with a glaze or velvet spray.

FEATURED PRODUCTS



Ivana 30%
White Chocolate



Strawberry
Filling & Topping



Fruit Nectar
Strawberry