

# WHITE CHOCOLATE & STRAWBERRY JELLO VERRINES

## INGREDIENTS

### WHITE CHOCOLATE CREAM:

50g	<b>DLA Ivana 30% White Chocolate</b>
50ml	Cream
300ml	Milk
20g	Granulated sugar
5g	Gelatin powder

### STRAWBERRY JELLY:

100ml	<b>DLA Fruit Nectar Strawberry</b>
100ml	Hot water
25g	Granulated sugar
2g	Gelatin powder

## METHOD:

1. Heat up the milk, granulated sugar and gelatin in a pan until dissolved but don't bring to a boil.
2. In a microwave safe bowl, place the white chocolate and fresh cream. Heat up to 600W for 20 seconds, take out, and mix with a spatula until fully melted.

3. Add the milk mixture to the melted white chocolate little by little, mix and let cool.

4. Apply thinly sliced strawberries around the edges of a glass, pour the white chocolate mixture and cool in the refrigerator to set.

5. Bring the water to a boil and add the gelatin powder and sugar. Mix until dissolved. Add in the fruit nectar and mix well.

6. When the mixture has cooled but is still liquid, pour it into the glass and let set again in the refrigerator.

7. When ready, decorate with whipped cream and top with fresh strawberries.

## FEATURED PRODUCTS



Ivana 30%  
White Chocolate



Fruit Nectar  
Strawberry