

STRAWBERRY MOUSSE

INGREDIENTS

STRAWBERRY JELLY

100g *DLA Strawberry Filling & Topping*
15g Granulated Sugar
2g Gelatin sheet

BISCUIT DOUGH

90g Whole eggs
75g Powdered sugar
75g Almond flour
20g Cake flour
75g Egg white
30g Granulated sugar
15g Butter

STRAWBERRY MOUSSE

250g *DLA Fruit Nectar Strawberry*
1/2 can *DLA Mirror Glaze Neutral*
6g Gelatin Sheet
40g Granulated sugar
200g Fresh cream
-Appropriate amount of food color gel (pink)
-Edible flower appropriate amount

METHOD:

1. Strawberry jelly: Soak the sheet gelatin in cold water. Put

50g DLA Strawberry Filling & Topping in a heat-resistant bowl and add the granulated sugar, microwave for about 1 minute to heat it up.

Drain the soaked gelatin sheets, cut into pieces, add, and mix to dissolve. Add the remaining 50g of Strawberry Filling & Topping, mix well, then pour it into a mold and freeze it in the freezer.

2. Biscuit Dough: Put whole eggs in a bowl, add sifted powdered sugar, almond powder and cake flour and mix until whitish. Put egg whites and granulated sugar in another bowl, whip until stiff peaks form a meringue. Add a scoop of meringue to the flour bowl and mix well. Add the rest of the meringue, mix with a spatula, and add the melted butter. Spread the batter on a parchment paper and bake in an oven preheated to 210 degrees for about 12 minutes.

3. Strawberry Mousse: Soak gelatin sheets in cold water. Put half of the DLA Fruit Nectar strawberry in a heat-resistant bowl, add sugar and microwave for 1 minute to heat it up. Drain the soaked gelatin sheets, cut into pieces, add, and mix to dissolve. Add the remaining Fruit Nectar Strawberry and mix well. Gently whip the fresh cream and add.

4. Fill the silicone mold halfway with strawberry mousse and put the frozen strawberry jelly in the center. Add the strawberry mousse on top and cover with a circle of biscuit dough. Freeze in the freezer for at least 6 hours.

5. Mix DLA Mirror Glaze Neutral to liquify. Add food color and mix well. Remove #4 from mold and pour the colored DLA Mirror Glaze Neutral from above. Garnish with edible flowers.

Enjoy!

FEATURED PRODUCTS



Strawberry
Filling & Topping



Fruit Nectar
Strawberry



Mirror Glaze
Neutral