

# BLUEBERRY MOUSSE

## INGREDIENTS

### BLUEBERRY JELLY:

100g *DLA Blueberry Filling & Topping*  
15g Granulated sugar  
2g Sheet gelatin

### PÂTE SUCRÉE:

60g Unsalted butter  
50g Powdered sugar  
20g Egg yolk  
30g Almond flour  
110g Cake flour  
Pinch of salt

### BLUEBERRY MOUSSE:

100g *DLA Blueberry Filling & Topping*  
4g Sheet gelatin  
30g Granulated sugar  
100g Heavy cream

### DECORATION:

1/2 can *DLA Mirror Glaze Neutral*  
16 pcs Blueberries  
Edible flowers

## METHOD:

1. Make the Blueberry Jelly. Soak the sheet gelatin in cold water. In a heat-resistant bowl, combine

half of the DLA Blueberry Filling & Topping, and the granulated sugar, then microwave for about 1 minute. Drain the soaked gelatin well and add it to the mixture, stirring until dissolved. Add the remaining 50g of DLA Blueberry Filling & Topping and mix well. Pour the mixture into a molder and freeze until fully set.

2. Make the Pâte Sucrée. Place softened unsalted butter at room temperature into a bowl and mix with a spatula until creamy. Add powdered sugar and a pinch of salt, then mix. Gradually add the egg yolk and mix. Sift in the almond flour and cake flour, and mix until combined. Wrap the dough with plastic wrap and let it rest in the refrigerator for 1 to 2 hours. Roll out the dough thinly and cut into rounds. Bake at 180°C in a preheated oven for about 20 minutes.

3. Make the Blueberry Mousse. Soak the sheet gelatin in ice water. In a heat-resistant bowl, combine half of the DLA Blueberry Filling & Topping, and the granulated sugar, then microwave for about 1 minute. Drain the soaked gelatin well and

add it to the mixture, stirring until dissolved. Add the remaining 50g of DLA Blueberry Filling & Topping and mix well. Gently whip the heavy cream and fold it into the blueberry mixture.

4. Fill silicone molds halfway with the blueberry mousse, then place the frozen blueberry jelly to the center. cover with more mousse. Freeze for at least 6 hours or overnight to let it set completely.

5. Prepare the DLA Mirror Glaze Neutral. Liquify it by stirring. Remove the frozen mousse from the molder, decorate with edible flower petals then pour the glaze from the top. Lastly, top with blueberries dipped in the mirror glaze.



## FEATURED PRODUCTS

Blueberry  
Filling & Topping



Mirror Glaze  
Dark Chocolate