

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
Purple food color
White chocolate (colored and shaped)

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 mold 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 then add the food color. Remove the frozen mousse from the mold, decorate with edible flower petals then pour the glaze from the top. Lastly, top with blueberries dipped in the mirror glaze and colored white chocolates.

FEATURED PRODUCTS

Blueberry
Filling & Topping



Mirror Glaze
Neutral