



## STRAWBERRY ENTREMETS

### FRUIT FLAVOURED ENTREMET MOUSSE

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

BISCUIMIX	g 1000
WATER - AT ROOM TEMPERATURE	g 600
EGGS - AT ROOM TEMPERATURE	g 600

##### PREPARATION

Whip all the ingredients in a planetary mixer for 8-10 minutes.  
Evenly spread the whipped mixture into 0.5-cm thick layers onto parchment paper and bake for 8 minutes at 220-230°C (closed valve).

#### STRAWBERRY SYRUP

##### INGREDIENTS

STRAWBERRY PURÉE	g 500
WATER	g 500
SUGAR	g 500

##### PREPARATION

Combine water and sugar and bring them to about 90°C, then add the strawberry purée and mix.

#### STRAWBERRY MOUSSE

##### INGREDIENTS

LILLY FRAGOLA	g 200
WATER	g 300
LIQUID CREAM 35% FAT	g 1000

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment, until a soft mousse forms.

## COATING AND DECORATION

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### INGREDIENTS

BLITZ ICE

To Taste

### FINAL COMPOSITION

Use a 5-cm high square mould for bavaroise.

Lay a biscuit layer at the bottom of the mould, soak it with the strawberry syrup and cover with a 1-cm layer of mousse.

Repeat this step twice, ending with a layer of mousse.

Smooth the surface and put the dessert in the blast chiller.

When hardened, brush the top with a thin veil of BLITZ ICE and unmould.

### AMBASSADOR'S TIPS

If you prefer a stronger taste you can increase the dose LILLY FRAGOLA to 250g.

To use vegetable substitute for fresh cream, follow this recipe:

- vegetable cream g 700
- water g 600
- LILLY g 200

It is recommended not to whip the mixture for too long, otherwise it will become too firm.