

Strawberry Vanilla Cups

Lactofil



CARELS
FRUIT FOR FOOD

Ingrediens

Crème Bavaoise:

Crème Vienna	0.300 kg
Water	0.700 kg
Sahnessa Neutral	0.100 kg
Water, 50° Celsius	0.050 kg
Lactofil	0.750 kg

Strawberry Jelly:

Fruffi Strawberry	0.500 kg
Sahnessa Neutral	0.100 kg
Water; 50° Celsius	0.250 kg
Red food colour	few drops

Preparation

1. For the Strawberry Jelly mix **Sahnessa Neutral** with hot water and colour.
2. Add to **Fruffi** and mix with a kitchen machine.
3. In a baking tin place glasses diagonally with a kitchen towel. Fill in the strawberry sauce. Chill for minimum two hours.
4. For the mousse mix **Crème Vienna** and Water and whip for 4 minutes at high speed.
5. Mix **Sahnessa** with hot water, add to custard cream and fold whipped **Lactofil** in.
6. Fill the mousse in the glasses, glaze with coloured **Jelfix neutral** and **Dobla** Chocolate decorations and a Amaretti.