

# Vanilla Strawberry Slices



MEISTERMARKEN

**Sahnessa** Dairy Cream Stabilizer is an excellent convenient product for the fast and safe production of tarts, flavored mousse cakes and a variety of desserts. Excellent stability and easy to cut.

## Ingredients

	Weight
<b>Sahnessa Vanille</b>	<b>0.200 kg</b>
Water	0.250 kg
<b>Lactofil</b>	<b>1.000 kg</b>
Joconde Biscuit	0.560 kg
<b>Fruffi Strawberry Filling</b>	<b>0.600 kg</b>
Shortcrust; baked	0.250 kg
<b>Jelfix Miroir</b>	<b>0.090 kg</b>

## Preparation

1. Grease a mould lightly with **Boeson Trennwax**, line out with foil.
2. Place a Joconde Biscuit inside.
3. Mix **Sahnessa** with Water, 20°Celsius.
4. Mix with a little **Lactofil**, fold in the Rest.
5. Fill this Cream in the prepared moulds.
6. Pipe the Fruit Filling in the middle.
7. Spread a short crust base with Apricot Jam, place another Joconde on top, and place on the mould.
8. Chill for minimum 2 hours or freeze.
9. Spray with **Jelfix**, and decorate on your own choice.
10. Tip: Cut frozen into slices.