

12 3 STEPS...



Step 1

Put a defrosted **Mousse au Chocolate Slice** onto a plate.

Bring strawberry puree to the boil with water and glyucose. Stir the ice cream thickener into the sugar and add to the boiling puree. Flavour with lemon juice and freeze to creamy ice cream in the ice cream machine. Pipe the ready-made strawberry sorbet into chocolate & hazelnut cornets, stick to the plates with semi-liquid chocolate and cool with ice spray.



Step 2



To make the whisky chocolates, bring the cream to the boil, carefully stir in white chocolate and bittersweet chocolate, boil with butter to make ganache and season to taste with whisky. Allow to cool and fill into hollow bittersweet chocolate spheres, close and coat in chocolate.

Step 3

Blend the raspberries, sugar and juice binder and sieve. Dot the plates with raspberry sauce.

Quarter the strawberries, coat them in melted bittersweet chocolate and put two on each plate.

Garnish with a chocolate stick, a whisky chocolate, honey cress and blueberry to complete.



...to round off
creamy melt-in-
the-mouth mousse
enjoyment



Recommended by:
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Executive Chef
ESPERANTO Hotel, Fulda



Hint...

Ingredients for 12 portions

Sample
calculation

| | Quantity | Ingredient | Price in € |
|-------------------------------|----------|---|------------|
| Step 1 | 12 | erlenbacher backwaren Mousse au Chocolate Slices (art. no. 8107351) | 9,55* |
| Strawberry sorbet | 500 ml | strawberry puree | 5,25* |
| | 100 ml | water | |
| | 50 g | glycose | |
| | 150 g | sugar | |
| | 2 g | ice cream thicken | |
| | 1 | lemon (for juice) | |
| Chocolate & hazelnut cornet | 12 | chocolate & hazelnut cornets | 2,97* |
| Step 2 | 100 ml | Whisky chocolates cream | 3,85* |
| Whisky chocolates | 50 g | white chocolate | |
| | 60 g | bittersweet chocolate | |
| | 15 g | butter | |
| | 10 ml | whisky | |
| | 12 | bittersweet hollow spheres | |
| Whisky chocolates | 60 g | bittersweet chocolate (for the coating) | |
| | 30 | Raspberry sauce raspberries | 3,20* |
| | 50 g | sugar | |
| Raspberry sauce | 10 g | juice binder | |
| Chocolate-coated strawberries | 3 | strawberries | 3,45* |
| | 100 g | bittersweet chocolate | |
| Decoration | 12 | chocolate sticks | 2,86* |
| | 12 | blueberries | |
| | 24 | honey cress leaves | |
| Total | | | 31,13* |

If you're in a hurry you might like to use:

| Manufacturer | Art. no. | Name of article | Price in € |
|-----------------------|----------|----------------------------|------------|
| erlenbacher backwaren | 8107351 | Mousse au Chocolate Slices | 9,55* |
| | | Lemon balm | 4,23* |
| | | Strawberries | |
| | | Blackberries | |
| | | Choco Crossies | |
| | | Raspberry sauce | |
| | | Redcurrants | |
| | | Physalis | |
| Total | | Sugar icing | 13,78* |
| | | | |

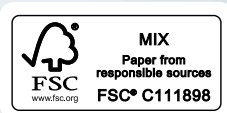
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...so backen Meister!

* Average prices may deviate from your purchase prices