

Strawberry mousse cake

LEONCEBLANC-PRO.COM



Recipe developed by Susanna Suhonen. © Valade

LÉONCE BLANC STRAWBERRY AND LIME PURÉES



Pouch
1 kg






Base

Spongecakemix concentrate	90 g
Water	80 g
Sugar	248 g
Flour	233 g
Egg	315 g

MIX all ingredients for about 8-10 minutes. **POUR** 460 g of cake dough in a 18 cm cake ring and 320 g in a 22 cm cake ring. **BAKE** at 190-200°C for about 20-25 minutes.


Filling

Sugar	75 g
Water	150 g
 Léonce Blanc lime purée	25 g
Strawberry jam smooth	120 g

BOIL water and sugar into a sugar liquor and season with lime, cool down.

CUT one layer of both cakes and spread strawberry jam evenly.

Strawberry mousse

 Léonce Blanc strawberry purée	333 g
Fond Royal	120 g
Cream, lactose free	400 g

MIX the Fond Royal and 20 °C strawberry purée with a whisk and gently **ADD** loosely whipped cream. **POUR** half of the filling into the 22 cm cake ring over the cake base.

Moisten the smaller cake base and spread rest of the strawberry jam. Carefully lift the smaller base on top of the mousse in the cake ring and **POUR** rest of the filling onto it, smooth it with a palette. **LEAVE** the cake in the refrigerator for at least 1 hour and then move it to the freezer.

Glaze

Diamond Glaze strawberry	200 g
--------------------------	-------

SPREAD the Diamond Glaze strawberry on the icy cake evenly with a palette, **REMOVE** the cake from the mold and decorate.

