

# Happy B-Day!

'Happy B-Day!' by Lars Vierhout



## Recept

### Chocolate Sponge Base

eggs	100g
sugar	80g
flour	60g
cocoa powder	20g
melted butter	30g
<b>Totaal</b>	<b>290g</b>

### Chocolate Sponge Base

Bake Chocolate Sponge: Whisk eggs and sugar until fluffy, fold in flour and cocoa, then melted butter. Bake at 180°C for 12 min.

### Milk Chocolate Mousse

milk chocolate	200g
heavy cream (whipped)	300g
milk	100g
gelatin	4g
<b>Totaal</b>	<b>604g</b>

### Milk Chocolate Mousse

Make Milk Chocolate Mousse: Melt chocolate, mix with warm milk and gelatin, fold in whipped cream.

### White Chocolate Mousse

white chocolate	200g
heavy cream (whipped)	300g
milk	100g
gelatin	4g
<b>Totaal</b>	<b>604g</b>

### White Chocolate Mousse

Make White Chocolate Mousse: Melt chocolate, mix with warm milk and gelatin, fold in whipped cream.

### Strawberry Insert

strawberry puree	200g
sugar	40g
gelatin	4g
<b>Totaal</b>	<b>244g</b>

### Strawberry Insert

Prepare Strawberry Insert: Heat puree and sugar, add gelatin, pour into mold, freeze.

### Velvet Spray Finish

white chocolate	150g
cocoa butter	150g
<b>Totaal</b>	<b>300g</b>

### Velvet Spray Finish

Velvet Spray: Mix melted white chocolate and cocoa butter, spray on frozen cake for velvety finish.

### Decoration

<b>Totaal</b>	<b>n/a</b>
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### Decoration

Decorate: Add strawberries, chocolate shards, coulis drops, and microgreens and the Dobla decoration: Rhombus party

### Assembly, layout and finishing

Build Entremet:  
Place sponge at bottom of ring.  
Add milk chocolate mousse layer.  
Insert frozen strawberry layer.  
Top with white chocolate mousse.  
Freeze overnight.

Decorate:  
Add strawberries, chocolate shards, coulis drops, and microgreens and the Dobla decoration: Rhombus party.

Enjoy this exciting recipe.

## Featured Product(s)



**Rhombus  
party**