

Happy B-Day!

'Happy B-Day!' by Lars Vierhout



Recipe

Chocolate Sponge Base

eggs	100g
sugar	80g
flour	60g
cocoa powder	20g
melted butter	30g
Totaal	290g

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
Totaal	604g

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
Totaal	604g

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
Totaal	244g

Strawberry Insert

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

Velvet Spray Finish

white chocolate	150g
cocoa butter	150g
Totaal	300g

Velvet Spray Finish

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

Decoration

Totaal	n/a
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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**