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**

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