

# RECIPE SHEET

## Berry Delight



Sugar-free  
Whippable topping



Unsweetened  
Sweet & savory applications

  
**puratos**  
Food Innovation for Good

# Berry Delight

## COMPOSITION

1. Shortcrust
2. Biscuit
3. Filling
4. Vanilla mousse
5. Chocolate coating
6. Whippable topping

## INGREDIENTS

### Shortcrust

<b>Tegral Patacrout</b>	<b>450 g</b>
<b>PatisFrance Amandes Rapees</b>	<b>50 g</b>
<b>Mimetic Incorporation</b>	<b>200 g</b>
Whole eggs	100 g

### Biscuit

<b>Tegral Biscuit</b>	<b>500 g</b>
Whole eggs	375 g
Water	50 g

### Filling

<b>Topfil Smooth Strawberry 70%</b>	<b>200 g</b>
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### Vanilla mousse

Beef gelatine powder	8 g
Water	290 g
<b>Cremyvit SR</b>	<b>87.5 g</b>
<b>Classic Vanilla</b>	<b>20 g</b>
<b>Festipak</b>	<b>500 g</b>

### Chocolate coating

<b>Belcolade Blanc Selection CT 28%</b>	<b>300 g</b>
Sunflower oil	30 g
Frozen dried strawberries	30 g

### Whippable topping

<b>Festipak</b>	<b>200 g</b>
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### Decoration

<b>Festipak</b>	<b>200 g</b>
<b>Classic Fraise</b>	<b>10 g</b>



## WORKING METHOD

### Shortcrust

Use the **Mimetic Incorporation** at room temperature. Roast the **PatisFrance Amandes Rapees** almond powder and let it cool down before use. Mix all ingredients together in a mixing bowl with a paddle attachment to make a dough. Roll it down to 2.5 mm and cool down. Cut a long finger to fit under the mousse. Cut and move the dough on a Silpain when it is still cold. Bake in a deck oven at 170 °C for ± 14 min. in an open damper.

### Biscuit

Whip all ingredients together in a mixing bowl with a whisk for 5 min. at high speed. Spread on a Silpat. Recipe for one and half tray of 60 x 40 cm. Bake in a deck oven at 180 °C for ± 14 min. in a closed damper.

### Filling

Pipe 40 g of **Topfil Smooth Strawberry 70%** in the finger mold that will be used to mold the mousse and put it in the freezer. When frozen, unmold and cut in half. One insert is 20 g.

### Vanilla mousse

Pre-soak the gelatin and water (40 g) for at least 15 min. Mix the rest of the water (250 g), **Classic Vanilla** and **Cremyvit SR** in a mixing bowl with a whisk for 5 min. at high speed. Mix the melted gelatin mass and **Cremyvit SR** together. Check and adjust the temperature if needed at 28 - 30 °C. Fold the lightly whipped **Festipak**.

### Chocolate coating

Melt the **Belcolade Blanc Selection CT 28%** chocolate to 40 °C. Then add the oil and the frozen dried strawberries. Use an immersion blender to process and refine the mix. Dip the finger of mousse into the chocolate coating around 30 - 35 °C.

### Whippable topping

Whip the **Festipak** to a stiff peak texture.

### Decoration

Mix the **Festipak** and **Classic Fraise** together and whip. Pipe a dot of the pink strawberry mousse on top of the finger and pipe as well some waves of pure **Festipak**.

## ASSEMBLING

Pipe the vanilla mousse into the silicon mold and press the insert of filling in the middle. Add a biscuit and shortcrust to top off the silicon mold and put it in the freezer. When frozen, dip it into the chocolate coating. Pipe some whippable topping on top.

Nutritional value per 100 g\*

Energy 1,377 kJ 331 kcal	Fat / Saturated Fat 22 g / 14 g	Carbohydrates / Sugars 29 g / 23 g	Fibers 2.48 g	Proteins 3.6 g	Salt 0.3 g
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[www.puratos.com/whippable-toppings](http://www.puratos.com/whippable-toppings)

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