



## STRAWBERRY MOUSSE & PISTACHIO SHEETCAKE

### INGREDIENTS

#### Group Pistachio Sheet

Ingredient	KG
<a href="#">Bakels Multi Mix Cake Base</a>	1.000
Water	0.230
Vegetable oil	0.300
Egg	0.365
<a href="#">Aromatic Pistachio Flavour</a>	0.030
<b>Total Weight:</b>	<b>1.925</b>

#### Group Strawberry Mousse

Ingredient	KG
<a href="#">Bakels Fond Royale</a>	0.200
Water	0.250
Heavy cream	1.000
<a href="#">Aromatic Strawberry Flavour</a>	0.025
<b>Total Weight:</b>	<b>1.475</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Confectionery



### OCCASION

Summer



### FINISHED PRODUCT

Confectionery, Dessert

## Group Assembly/Decoration

Ingredient

[Bakels Les Fruits Strawberry](#)

[Bakels Diamond Glaze Neutral](#)

[Aromatic Colour Red](#)

KG

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**Total Weight:** 0.000

## METHOD

### 1. Pistachio capsule

Mix all ingredients and mix with a beater slowly in 1 minute and scrape down the edges. Continue mixing for 5 minutes on maximum speed. Fill 2000 g in a 40x30 cm capsule. Bake at 140°C for about 60 minutes.

### 2. Strawberry mousse

Mix water, flavour and Fond Royal. Add the lightly whipped cream little by little.

### 3. Assembly/Decoration

Divide the pistachio base into two parts, add 700 g Les Fruit Strawberry and then 1450 g of the strawberry mousse. Place the other bottom on top and place into the freezer. Mix Diamond Glaze White with a little red colour and apply a thin layer on top. Line with Diamond Glaze White and make a pattern with a knife. Divide into desired sizes.