

**Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~**

**Strawberry mousse cake with white chocolate crunch
with Almond tuile**

Ingredients: (makes 3 individual sized ones)

100g ripe strawberries
125ml whipping cream
45ml sour cream (use the best one you can find!)
2 Tbs. sugar
Kirsch and vanilla extract to taste
1/2 sheet leaf gelatin
30g white chocolate
20g feuilletine

How to:

1. Melt the white chocolate in a small mixing bowl over a pot of hot water.
2. Stir in the feuilletine, mix well. Spread a thin layer of this mixture onto the bottom of each cake mold.
3. Puree the strawberries with half of the sugar in a blender. You should have 1/2 cup strawberry puree now. Measure out 3/4 of the puree, set the rest aside in another small container.
4. Meanwhile, melt the softened gelatin leaf into the sour cream over a pot of simmering water, once the gelatin dissolves, quickly add in into the measured out puree, whisk thoroughly.
5. Whip the cream to barely holding its shape, do not over whip. Add the strawberry puree (with gelatin), use as few strokes as possible, so the mousse doesn't become stiff.
6. Add the rest of the sugar into the rest of the puree, flavor with some kirsch and vanilla extract to taste. Swirl into step 5 to create a marble effect if you like.
7. Fill up the cake moulds with the mousse, and decorate with sliced strawberries.



Almond tuile (French thin almond cookies)

Ingredients: (makes 18-19 cookies)

27g whole eggs
13g egg whites
62g sugar
1.7g orange marmalade
2.5 sour cream
5 drops vanilla extract
12g cake flour
19g unsalted butter
55g slivered almonds

How to: (**Preheat oven to 210C**)

1. Melt the butter in a small pot, continue to cook until you see golden/brown bits appear at the bottom. Strain the brown butter for use.
2. Whisk the egg whites and whole eggs together, add in the sugar, beat fast until well combined.
3. Add the orange marmalade into the sour cream, add in the vanilla extract, blend well, then add in the egg mixture.
4. Sift the cake flour straight into step 3. Mix until just combined.
5. Pour the butter in a thin stream into step 4, while whisking until you get a very smooth paste.
6. Stir in the slivered almonds.
7. Ideally, you want to let this batter rest for overnight in room temperature before baking.
8. When ready to bake, drop a spoonful of the batter onto parchment lined baking sheet, spread the batter out a bit to form a circle, about 7cm in diameter. Make sure you leave enough space between the rounds as they will spread a little more while baking in the oven.
9. Bake for about 7 minutes at 190C until dark golden brown.
10. Carefully take them off the baking sheet, and make them curled slightly while still hot and pliable.
11. Cool completely before serve.

~~Bon Appetite!!~~