



*Elvea, festa all'italiana*

## Heart of white chocolate mousse with tomato and strawberry



### Ingredients for Persons

100 g	strawberries
50 g	ELVEA tomato cubes cubetti with basil
25 g	sugar
2,50 g	pectine
3 g	gelatine
50 g	egg yolks
65 ml	volle melk
1	vanillestokje
70 g	witte chocolade
200 g	cream

### Preparation

1. Start with the tomato and strawberry compote. Cut the strawberries into pieces and put them in a pan with the cubetti and basil. Mix the sugar with the pectin and add to the pan.
2. Bring to the boil and leave to cook until you have a smooth coulis. To speed up this process, briefly put your hand blender into it. Remove the pan from the heat and add the brunoise of fresh strawberries.
3. Pour the compote into silicone moulds in the shape of a hemisphere. Place in the freezer to set.
4. Now make the white chocolate mousse. Soak the gelatine in cold water. Take a large bowl and, with the whisk, beat the egg yolks and sugar until light and fluffy. The mixture should turn pale and run from the whisk in ribbon form.
5. Meanwhile, bring the whole milk and the vanilla pod to the boil in a small pan. Remove the pan from the





## *Elvea, festa all'italiana*

heat as soon as the milk boils.

6. Add the boiling milk to the beaten egg mixture in the bowl, stir well and pour the mixture back into the pan. Leave to thicken on a gentle heat. You have reached the right thickness when you can draw a line with your finger in the cream on the back of a wooden spoon.

7. Remove from the heat and add the white chocolate broken into pieces, together with the soft and drained gelatine. Mix well until everything has melted. Leave to cool to room temperature.

8. Whip the cream until stiff. Carefully fold it through the cooled white chocolate cream. The mousse is ready. For convenience, scoop the mousse into a piping bag.

9. Assemble your dessert. Pour the vanilla mousse up to 3/4 of the height of the mould and place the frozen compote in it with the rounded side down. Bede

10. Remove the frozen mousses from the silicone mould and immediately spray with velvet spray. Now leave the desserts to thaw for about 4 hours in the fridge.

11. Just before serving, finish with a leaf of basil and a chocolate decoration.

Receipt info: Myriam Minne (Hap & Tap)

