

GUSTYCAKES <i>by GUSTAVO BRICEÑO</i>	<i>Use For: CREAM/MOUSSE</i>								TERRAZAS LAS PALMAS			
	STRAWBERRY MOUSSE											
INGREDIENTS (KG)											%	
strawberry puré			0.156	1.500	1.353	1.691	2.029	2.367	2.705	3.382	15.00%	0.156
invert sugar			0.020	0.550	0.173	0.217	0.260	0.303	0.347	0.434	20.00%	0.020
silver galatin sheets			0.007	0.610	0.061	0.076	0.091	0.106	0.121	0.152	7.00%	0.007
valrhona strawberry			0.275	0.980	2.384	2.980	3.577	4.173	4.769	5.961	27.00%	0.275
heavy cream			0.234	0.830	2.029	2.536	3.043	3.551	4.058	5.072	23.00%	0.234
			0.000	0.010	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	0.000
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
			0	0	0	0	0	0	0	0	0.00%	
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.00%	
WEIGHT			0.700	4.500	6.000	7.500	9.000	10.500	12.000	15.000	100.00%	0.692
			0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	0.000	
<u>Process:</u> soak the gelatine in ice water until softened. squeeze out the exess water and set aside. heat the puree with the invert sugar and add the soaked gelatin. pour over the melted chocolate and mix the help of a hand blender. cool down to 28°C and add the cold cream, mixing again with the hand blender.												