

# Strawberry Basil

Floral Beauty Recipe



## Recipe

### STRAWBERRY BASIL COMPOTE

Puree Strawberry	300g
Castor Sugar	100g
Gelatine	13g
Water	52g
Frozen Strawberry IQF	130g
Basil Leaf	8g

**Totaal**

### STRAWBERRY BASIL COMPOTE

### VANILLA CREAM

Milk	150g
Whipping Cream	120g
Egg Yolk	120g
Sugar	90g
Gelatin	10g
Italian Meringue	120g
Cold Water	40g
Whipped Cream	135g
Lime Juice and Zest	2g

**Totaal**

### VANILLA CREAM

## STRAWBERRY PAIN DE GENES

IRCA Marzipan	500g
Whole Eggs	250g
Cake flour	50g
Melted Butter	120g
Frozen Strawberry	100g
<b>Totaal</b>	

## STRAWBERRY PAIN DE GENES

### ALMOND CRUST

Icing Sugar	80g
Unsalted Butter	110g
Eggs	40g
Ground Almond	40g
Cake Flour	200g
<b>Totaal</b>	

### ALMOND CRUST

### ALMOND CURST TART

Almond Crust	400g
Unsalted Butter	140g
<b>Totaal</b>	

### ALMOND CURST TART

## Assembly, layout and finishing

1. Use round cutter to cut the strawberry pain de genes and place in Almond Crust Tart.
2. Place a thin layer of vanilla cream on top of Strawberry pain de genes. Around 3mm.
3. Fill finished the tart with Strawberry Basil Compote. If the filling too hard, place in paddle to beat it soft.
4. Glaze the Fresh Strawberry and arrange on the tart.
5. Deco with Dobra Rossete white/pink.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Rosette**  
**pink/white**