



This is how 'Elegance Fres-Cor', a dessert by Juan Carlos Moraes da Souza, is made

INGREDIENTS AND PRELIMINARY STEPS

Sablé

100 grs light flour
60 grs butter
38 grs icing sugar
12 grs almond flour
22 grs eggs
1 gr salt
1 gr vanilla essence

Place the soft butter into a large mixing bowl; add the sugar and mix in well, until it is properly blended in and the butter has a creamy texture. Next add the eggs, and mix well until everything is blended in.

Add the flour and almond flour, the salt and vanilla essence. Leave the dough to stand in the fridge for 5 minutes, to be able to stretch it out.

Stretch out the dough to a thickness of 2.8 mm. Cut to the desired size and put in cold storage to set. Then place in the oven at 160° C, for 12 minutes.

Once the biscuits have been baked, pour chocolate or strawberry sauce on them.

Champagne-drenched strawberries

Strawberries cut into quarter pieces en brunoise.

Place into vacuum packed bag together with some champagne.

Vacuum pack, then use 10-20 minutes later.

Basil and Champaign gel

A handful of basil

40 ml Champaign

5 grs. cold gel cream

Blanch the basil, then add the Champaign and the gel cream, put in the blender and then strain.

Place in a bottle with a nozzle.



Strawberry sauce

250 g large strawberries
80 g white sugar
3 spoons of lemon juice

Wash the strawberries and cut into slices.

Cook in a pot with the sugar on medium heat for 10 minutes. You don't need to squash or stir them, they will dissolve in the heat on their own.

Squeeze the lemon and add 3 spoonfuls of juice to the strawberries. When cooked, take off the heat and wait for them to cool a little. Blend the mix and strain. Put in a bottle with a nozzle.

Strawberry flavoured chocolate mousse inspiration

105 grs. milk
32 grs. jelly paste
20 grs. strawberry paste
220 grs. strawberry flavoured chocolate
220 grs. half-whipped cream

Half-whip the cream, and store.

Heat up the milk, add the jelly paste until it dilutes.

Add the strawberry chocolate with the strawberries and add the previous mix. Blend into a pulp.

Cool to a temperature of 36°C and add the half-whipped cream all around.

Put into a pastry bag.

White chocolate with aroma of lime mousse

125 grs. milk
36 grs. jelly masa
237 grs. white chocolate
Lime aroma concentrated drops
1 lime zest
250 grs half-whipped cream

Heat up the milk and add the jelly masa until it is completely dissolved.

Place the white chocolate into a bowl with the concentrated lime aroma drops, adding the hot milk.

Blend in well to form a paste. Let the mixture cool to 36°C before adding the half-whipped cream and the lime zest all around. Place into a pastry bag with the nozzle of your choice.