

Love  
is in the  
Air



Creating  
**New**  
Traditions  
By Dawn since 1920

# CHAMPAGNE STRAWBERRY HEART



## COMPOSITION

### ... hearts

- g Layer chocolaté Sponge
- g Champaign Mousse
- g Strawberry couli
- g Champaign Decorgel

## BASIC RECIPES

### 1. Sponge

- 263 g Dawn Brownie mix
- 70 g Water
- 357 g Dawn Crème Cake Base Caramel
- 125 g Eggs
- 107 g Oil
- 80 g Water

**1002 g Total**

### 2. Strawberry coulis

- 1000 g Dawn Strawberry fruit filling
- 100 g Water
- 60 g Dawn Sanatine

**1160 g Total**

### 3. Champagne mousse

- 200 g Dawn Fond Neutral
- 200 g Water
- 85 g Dawn Champagne Compound
- 1000 g Whipped cream

**1485 g Total**

### 4. Champagne decorgel

- 1000 g Dawn Decorgel Glamour Silver Plus
- 60 g Dawn Champagne Compound

**1060 g Total**

## ASSEMBLY

**Fill** the mousse in a silicon form

Place the frozen coulis in the middle and cover the top with the rest of the mousse

Close the form with the sponge and put it to the freezer

Once is hard remove form the silicon and decorate the cake with the jelly

## WORKING METHOD

### 1. Sponge

**Mix** Brownie mix with water. Mix creme cake base with all together

Then combine the 2 butter

Spread it out for a sheet and bake at 180°C around 10 minutes

### 2. Strawberry coulis

**Bring** to boil the water and sugar

Mix well sanatine then add to the fruit filling

Fill up moulds and let it to freeze

### 3. Strawberry mousse

**Mix** water with fond and compound, then add the cream in two stages

### 4. Strawberry decorgel

**Heat** it up to 45°C all ingredients and glaze your cake

Item Code	Product name	Packaging
0.00000.000	Dawn Brownie mix	-
0.00000.000	Dawn Crème Cake Base Caramel	-
0.00000.000	Dawn Strawberry fruit filling	-
0.00000.000	Dawn Sanatine	-
0.00000.000	Dawn Fond Neutral	-
0.00000.000	Dawn Champagne Compound	-
0.00000.000	Dawn Decorgel Glamour Silver Plus	-
0.00000.000	Dawn Champagne Compound	-