

Love
is in the
Air

Creating
New
Traditions
By Dawn since 1920

STRAWBERRY HAVEN



COMPOSITION

4 Cakes

- g Layer chocolate Sponge*
- g Strawberry Mousse*
- g Strawberry couli*
- g Strawberry Decorgel*

BASIC RECIPES

1. Sponge

- 263 g Dawn Brownie mix*
- 70 g Water*
- 357 g Dawn Crème Cake Base*
- 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*
- 50 g Sugar*

1210 g Total

3. Strawberry mousse

- 200 g Dawn Fond Strawberry*
- 200 g Water*
- 1000 g Whipped cream*

1400 g Total

4. Strawberry decorgel

- 1000 g Dawn Decorgel Strawberry*
- 250 g Dawn Belnap*
- 250 g Water*

1500 g Total

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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, then add the cream in two stages

4. Strawberry decorgel

Boil up water and belnap and add to the decor gel mix well and glaze your cake

Item Code	Product name	Packaging
0.00000.000	Dawn Brownie mix	-
0.00000.000	Dawn Crème Cake Base	-
0.00000.000	Dawn Strawberry fruit filling	-
0.00000.000	Dawn Sanatine	-
0.00000.000	Dawn Fond Strawberry	-
0.00000.000	Dawn Decorgel Strawberry	-
0.00000.000	Dawn Belnap	-

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