



## Strawberry mousse, shortbread and Nutella®

Creme | Vegetarian | Lunch | Summer

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**For 15 portions**

Shortbread :

225gr of flour  
150gr of soft butter cut in cubes  
75gr of Caster sugar  
1 pinch of salt

Mousse :

125gr of caster sugar  
225gr of double cream  
3 L of milk  
4,5 gelatin leaves  
750gr of strawberries  
3 egg whites  
225gr of Nutella®

### PREPARATION

TOTAL PREPARATION TIME: 12H45 MIN

For the shortbread, mix all the ingredients by hand until a smooth ball of dough is formed.

Put in the fridge for about 15 minutes. Meanwhile, preheat the oven to 180°C.

On a floured work surface, roll out the dough into a rectangle using a rolling pin, 3 mm thick, then place on an oven tray covered with baking paper.

The dough should not touch the edges of the baking tray as it will spread out a bit during baking. Bake for 10 to 15 minutes.

Watch the cooking, the biscuit must remain golden coloured. Remove from the oven and let cool. Once cooled, coarsely crush like a crumble. For the mousse, soften the gelatin in a bowl of cold water.

Crush the strawberries into a puree, put them in a saucepan over low heat, add the sugar.

Whip the very cold single cream with the milk to obtain a fairly thick consistency (the whisk should leave streaks in the cream) and set aside in the fridge.

Whisk the egg whites until stiff. Pour the strawberry compote little by little into the bowl containing the cream and mix.

Add the egg whites into the mixture using a spatula. In small cups, place 30g of shortbread, 15g of Nutella® on top then fill with mousse.

Let the mousse sit for 12 hours in the refrigerator. Just before serving, add a strawberry cut in 4 on each verrine.

When the strawberry compote is hot, remove the pan from the heat (do not bring it to a boil).

Drain the gelatin and put it to melt in the hot strawberry compote then let the mixture cool completely.

Whip the very cold single cream with the milk to obtain a fairly thick consistency (the whisk should leave streaks in the cream) and set aside in the fridge.

Whisk the egg whites until stiff.

Pour the strawberry compote little by little into the bowl containing the cream and mix.

Add the egg whites into the mixture using a spatula.

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