



Delice de bois

This is an excellent opportunity to create your own range of light Cakes or charlotte's with an interesting twist. The combination of **Nap fix neutre** with a tangy fruit filling and **Lactofil** is simply special. Using this technique many different flavours are possible.



Ingredients	%	Batch Weight
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Egg White		0.520 kg
Sugar		0.250 kg
Almond Powder (PM)		0.180 kg
Icing sugar		0.240 kg

Preparation Instructions

1. Whip up the egg white till stiff and add the Tant pour tant
2. Pipe this batter onto prepared baking paper, a little bit bigger than the ring size you will use later on
3. Baking Temp: 180°C with closed exhaust. Baking time: 10 minutes

Ingredients	%	Batch Weight
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Napfix Neutre	50	0.400 kg
Eisella Fruit filling (your choice)	100	0.800 kg

Preparation Instructions

1. Heat up Napfix Neutre with the eisella Fruit Filling and fill up into lined rings with cling film
2. It is good to use a silpat mat as a base, otherwise use parchment paper
3. Freeze this and start preparing the mousse

Ingredients	%	Batch Weight
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Fromage blanc		0.700 kg
eisella dairy Cream stabilizer		0.250 kg
Water, 30°C		0.200 kg
Lactofil		0.700 kg

Preparation Instructions

1. Make the mousse by mixing Sahnestand Neutral with the tempered water
2. Than add Fromage blanc and Lactofil at the same time
3. Fill up the rings with the mousse and flatten the top with a spatula
4. Freeze until needed and than take the delice de bois out of the rings and place on top of the daquoise
5. Place Strawberries cut in half around the circle to decorate and finish with decoration of your choice

Tip:

Any other flavoured mousse or mousseline can be used for this recipe as well