



HUERTA

XI JORNADAS GASTRO NÓMICAS

SÉPTIMO ARTE GASTROBAR

Acorazado de fresas en texturas con sorbete de Puerto de Indias (Textured strawberry battleship with Puerto de Indias sorbet)

Chef
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3^{er}
INNOVADORA
2018

INGREDIENTS

1. Chocolate sponge sheet.
2. Strawberry mousse.
3. Strawberry glazed.

THIS IS HOW IT IS DONE

- 1 Cut the chocolate sponge cake sheet with a round mould.
- 2 The same mould will be used to put the mousse inside and freeze it for 4 hours.
- 3 Unmould and pour the glaze, then put in the fridge for 1 hour and ready to serve.

TIPS AND ADVICE

To glaze it is advisable to place it on top of a base, so that all the glaze drips off.



1 Hour
Medium-high

Cruzcampo®

SÉPTIMO ARTE GASTROBAR

Textured strawberry battleship with Puerto de Indias sorbet

INGREDIENTES

CHOCOLATE SPONGE SHEET 1

180gr flour, 70gr pure cocoa, 280gr sugar, 3 eggs, 1 tablespoon of yeast, 160 ml milk, 75gr sunflower oil, 100ml warm water, 1 vanilla tablespoon and a pinch of salt.

MOUSSE DE FRESA 2

250gr of strawberries, ½ lemon, 4 sheets of neutral jelly, 200ml of whipping cream, 15 gr sugar, 8 tablespoons of warm water.

STRAWBERRY GLAZE 3

200gr white chocolate, 200gr sugar, 125gr condensed milk, 10gr agar-agar (vegetable gelatin from algae), 75ml water, 2 drops of red food colouring.

TIPS AND ADVICE

Poach well.
Good tomato sauce.
Taste.



90 Min
Low

THIS IS HOW IT IS DONE

- 1 - Beat the eggs.
 - Add sugar, vanilla and sunflower oil.
 - Add the milk and then the cocoa, the flour and the baking powder previously sieved.
 - Mix well, pour into the mould and bake in the oven at 180 degrees for 40 minutes.
- 2 - Mash the strawberries and pass through a sieve.
 - Hydrate the jelly for a couple of minutes and then dissolve in the warm water. Add it to the strawberries with the sugar.
 - Whip the cream and then mix it with the strawberries.
- 3 - Mix the agar with the water and set aside.
 - In a saucepan, add the sugar, condensed milk, agar and mix over low heat.
 - Remove from the heat and pour in the chocolate. Mix until it is well dissolved.
 - For glazing it has to be at 35 degrees. Pour it over the top of the cake.

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