BASKET WITH CHANTILLY CREAM AND STRAWBERRIES



Menù Ingredients

168 g Crema pasticcera - Custard - DY1X

180 g Preparato per Croccante - Brittle mix with almonds - P50

Ingredients

430 g milk

480 g cream

180 g strawberries

Chef: Leonardo Pellacani

Method

For 6 persons

Using a whisk dilute the cold custard powder mix with the milk using a hand whisk, then put the cream obtained into the fridge and leave it to rest for thirty minutes. Whip the cream with a little sugar and mix it with the custard. In the meantime, following the instructions on the pack, prepare the crumble wafers by spreading the Menù product on a tray coated with greaseproof paper so that well distanced disks can be obtained. Cook the wafers in a preheated oven at 180° for about eight minutes, then take them out of the oven, leave them to rest for a few seconds and finally wrap them round a cup so that they obtain the shape of a basket. In the meantime cut the strawberries into quarters and sprinkle a little sugar. Now place the crumble basket into the middle of each plate and fill it with the custard. Serve with the quartered strawberries.

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