

# Light Strawberry and Yogurt Mousse Cake Recipe

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Prep. time : 20 minutes

Cook time : 5 minutes

Ready in 25 minutes plus cooling

Level : Advanced

## **Ingredients:**

### **Cookie Crust:**

- Graham cookies 100g (3.5oz)
- White chocolate 55g (2oz)
- Pistachio paste 55g (2oz)

### **Strawberry Mousse:**

- Strawberry puree 150g (5.3oz)
- Lemon juice 10g (2Tsp)
- Sugar 75g (2.6oz)
- Gelatin 4g (2.5 sheets)
- Cream 35% 250g (8.8oz)

### **Yogurt Mousse:**

- Thick Yogurt 180g (6.3oz)
- Milk 50g (1.8oz)
- Sugar 75g (2.6oz)
- Gelatin 4g (2.5 sheets)
- Cream 35% 200g (7oz)

## **Strawberry Jelly:**

- Strawberry puree 150g (5.3oz)
- Lemon juice 10g (2Tsp)
- Sugar 30g (1oz)
- Gelatin 4g (2.5 sheets)

## **Decoration:**

- Fresh strawberries
- Chopped pistachios

## **Directions**

1. To make the cookie crust put ground cookies into a bowl. Add melted white chocolate and pistachio paste and stir well with a silicone spatula to combine.
2. Line a 16cm (6.3") in diameter and 6cm (2.3") high cake ring with acetate strip. Transfer the mixture into the mold, and smooth it using a small spatula. Put everything in the freezer until it sets.
3. To make strawberry mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put strawberry puree into a bowl, add lemon juice and sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Leave this mixture to cool down a bit. Put cream into a stand mixer fitted with whisk attachment, and whip it on medium speed until soft peaks form. Add lukewarm puree into the whipped cream and stir with a whisk until the mixture becomes uniform. Then pour the mousse into the mold. Shake the mold to distribute the mousse evenly, and then put it in the freezer until it sets.
4. To make yogurt mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put milk into a bowl, add vanilla powder and sugar and stir well with a whisk. Heat up this mixture in the

microwave. Add soaked gelatin into the hot milk and stir until it melts. Leave this mixture to cool down a bit. Put thick yogurt into a bowl. Add milk and gelatin mixture and stir well with a whisk. Put cream into a stand mixer fitted with whisk attachment, and whip it on medium speed until soft peaks form. Add lukewarm yogurt mixture into the whipped cream and stir with a whisk until the mixture becomes uniform. Pour yogurt mousse into the mold onto frozen strawberry mousse. Shake the mold to distribute the mousse evenly, and put in the freezer until it sets.

5. To make strawberry jelly soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put strawberry puree into a bowl, add lemon juice and sugar, and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Pour the jelly into spiral shaped silicone mold called “Tourbillon”. Then, put it in the freezer until it sets.
6. Place one strawberry jelly spiral onto the set cake. Then, decorate it with some fresh strawberries and chopped pistachios.
7. There, your delicious and light strawberry and yogurt mousse cake is done! Enjoy!