



## Sweet Clouds

### Cookie crust

<i>Tegral Patacrout*</i> (short crust mix)	1000 g
Almond powder	100 g
Roasted sliced almonds	50 g
<i>Mimetic*</i> (lamination fat) in cubes	200 g
Eggs	50 g
Salt	1 g

Mix all ingredients to obtain a dough. Roll out to 3 mm, cut the desired size and bake for approx. 8 min at 180°C.

### Strawberry meringue

<i>Deli Meringue*</i>	500 g
<i>Strawberry Classic*</i> (fruit preparation)	25 g

Whisk the ingredients for 5 min.

### Composition & decoration

Make the cookie crust dough and roll out to 3 mm, cut the desired size and bake. Cool down and spray a layer of cocoa butter (so the cookie stays crunchy). Pipe a dot of *Topfill Strawberry\** (fruit filling) in the middle. End with the strawberry meringue. Allow to dry and set and cover with tempered *Belcolade Selection Milk\** (chocolate).