

Strawberry Tonka Mousse

Makes approximately 8 servings



Strawberry tonka mousse

Ingredients	Metric	US
White chocolate callets	95 grams	3.35 oz.
Whipping cream	325 grams	1 1/3 cup
Strawberry purée	60 ml	4 Tbsp.
Gelatin sheet	1 + 2/3 sheet	1 + 2/3 sheet
Tonka (finely grated)	2.5 ml	1/2 tsp.

Method:

1. Melt white chocolate.
2. Soak gelatin sheets in cold water.
3. Heat strawberry purée to a low simmer.
4. Whip cream to soft peaks and add grated tonka bean.
5. Remove gelatin from water, squeezing off excess and dissolve in hot strawberry purée.
6. Mix strawberry gelatin mixture into white chocolate.
7. In parts, gently fold whipped cream into strawberry gelatin, chocolate mixture.
8. Pour mousse into individual glasses.
9. Chill until ready to garnish.

Strawberry topping

Ingredients	Metric	US
Fresh strawberries	60 grams	2.1 oz.
Sugar fine granulated	8 grams	1/4 oz.

Method:

1. Dice strawberries and toss with sugar.
2. Gently drop strawberries onto mousse.

Tonka bean whipped ganache

Ingredients	Metric	US
White chocolate callets	67 grams	2.3 oz.
White corn syrup	3 grams	3/4 tsp.
Whipping cream	120 grams	1/2 cup
Gelatin sheet	1 sheet	1 sheet
Whipping cream	133 grams	1/2 cup + 1 Tbsp.
Tonka (finely grated)	2.5 ml	1/2 tsp.

Method:

1. Soak gelatin in cold water.
2. Heat first measurement of cream with corn syrup and grated tonka bean until steamy.
3. Pour over white chocolate and let sit. After a few minutes mix ensuring no streaks of chocolate remain.
4. Remove gelatin from water, squeezing off excess and combine completely in chocolate mixture.
5. Mix in remaining cream.
6. Refrigerate overnight.
7. Whip until smooth and light, being careful not to overmix.
8. Pipe into mousse cups.

Strawberry powder

Ingredient	Metric	US
Fresh strawberries	55 grams	2 oz.

Method:

1. Purée strawberries.
2. Spread in a very thin layer on a parchment paper lined baking sheet.
3. Bake at lowest oven temperature until completely dry.
4. Grind dried strawberry purée into fine powder.
5. Dust mousse cups with strawberry powder.



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