

## Strawberry Gelee, Yuzu Yoghurt Mousse, Crunchy Streussel and Vanilla Parfait

Recipe by Jean Jacques Granet of the MGM Grand in Las Vegas



<b>INGREDIENTS</b>	
<b>Strawberry Gelee</b>	
water	400
strawberry	2000
sugar	400
gelatine	10 (g) for 1000 grams of liquid
<b>Yuzu Yoghurt Mousse</b>	
plain yoghurt	1400
yuzu	600
sugar	1000
gelatine	40 (g)
vanilla powder	2
heavy cream	2500
<b>Crunchy Streusel</b>	
butter	200
raw sugar	200

AP flour	200
almond powder	200
salt guerande	10
<b><i>Vanilla Parfait</i></b>	
vanilla crème anglaise	400
whipped cream	500

## Procedure:

1. Strawberry gelee: Place strawberries sugar and water in a bowl on top of a water bath then cook them covered with plastic film until strawberries release all juice.it is about 2 hours cooking

Strain in chinois, cool down then add gelatine.

2. Yuzu Yoghurt Mousse: Mix yuzu and sugar then add to yoghurt, soak gelatine in water then melt and add to yoghurt mix, whip the cream then add it folding slowly to the mix

3. Crunchy Streusel: Mix all ingredients together without over mixing, cool down for 1 hour then pass through a large grille. Bake until desired color at 350 F.

4. Vanilla Parfait: Fold whipped cream into creme anglaise then freeze on half spere. When hard frozen realize balls with 2 half spere and roll them on debris of streusel.

5. Decoration: Place on the bottom of the glass a layer of strawberry gelee then a layer of yuzu yoghurt mousse when cold add the streusel and 1 ball of parfait + some wild strawberries and strawberry tuiles for garnish when sending to your guest.