

A trilogy of Strawberry Slice, Banana and Redcurrant Slice and raspberry sorbet



If there's a definition of paradise, then this would be it! This divine trilogy of Strawberry Slice, Banana and Redcurrant Slice and raspberry sorbet is surrounded by a heavenly combination of flowers and fruit. What's more, everything on the plate is edible!

- 2 Erlenbacher Strawberry Slices (vegan) (39000774)
- 2 Erlenbacher Banana and Redcurrant Slices (vegan) (39000718)
- 120 ml white chocolate mousse
- 4 scoops raspberry sorbet (vegan)
- 4 strawberries
- 1 tsp powdered matcha
- 12 raspberries
- 4 tbsp plain flour
- 24 blueberries
- 1½ tsp baking powder
- 8 blackberries
- 1 tbsp sugar

- 2 clusters of redcurrants
- 1 sachet (approx. 7 g) vanilla sugar
- 4 large edible flowers (yellow)
- 2 tbsp oil
- 2 orchid flowers
- 4 tbsp milk

Step 1

To make the microwave sponge, mix the flour, baking powder, matcha, sugar and vanilla sugar together. Add the milk, oil and egg. Stir well until the batter is smooth. Transfer the batter into a suitable container (e.g. jug) and cook for approx. 30 seconds in the microwave on 1000 Watts.

Step 2

Tear the microwave sponge cake into pieces and arrange them in a 'wave' shape on the plate.

Step 3

Decorate the wave with assorted berries and flowers.



Step 4

Pipe dots of white chocolate mousse and mango purée between the berries and the flowers.



Step 5

Position the two squares of cake on the left-hand side of the plate and place a scoop of vegan raspberry sorbet next to them.

