



Watch video for preparation

Preheat Double Boiler

Whipped Cream (Refer to Whip Cream Video and Recipe)

Custard (Refer to Custard Video and Recipe)

Pate A Choux (Refer to Pate A Choux Video and Recipe)

2 Cups of Strawberries (washed and dried) sliced (Refer to video)

Temper high quality dark coating chocolate.

Fill, place strawberries, top with whipped cream. Place top on and drizzle with tempered chocolate, refrigerate and cover with dome,(If you have onions, pungent cheese or other strong items in refrigerator the whipping cream will pick up the taste. Best to place on a cake plate with a dome.

Real Cream and Custard "Must" be refrigerated until served. Shelf life of 3 days or less in refrigerator. Always keep refrigerated until service.

This is the one of my favorite pastries! Enjoy!