

# CHOCOLATE STRAWBERRY MOUSSE CAKE PARFAITS

## INGREDIENTS:

### FOR THE CHOCOLATE CAKE BASE:

1 chocolate cake (store-bought or homemade), cut into cubes

### FOR THE STRAWBERRY MOUSSE:

1 cup freeze-dried strawberries

1 cup heavy cream

3 tablespoons powdered sugar

1 teaspoon LorAnn Strawberry Bakery Emulsion

### FOR THE STRAWBERRY COMPOTE:

1 cup fresh strawberries, hulled and sliced

2 tablespoons sugar

2 tablespoons water

1 teaspoon lemon juice

### FOR THE CHOCOLATE-COVERED STRAWBERRIES:

Fresh strawberries, washed and dried

Semi-sweet chocolate chips



## DIRECTIONS:

1. In a food processor or blender, pulse freeze-dried strawberries until finely ground into a powder.
2. In a mixing bowl, whip heavy cream with powdered sugar and LorAnn Oils Strawberry Emulsion until stiff peaks form.
3. Gently fold in the ground strawberry powder until fully incorporated. Set aside.
4. In a saucepan, combine sliced strawberries, sugar, water, and lemon juice.
5. Cook over medium heat, stirring occasionally, until the strawberries break down and the mixture thickens slightly, about 5-7 minutes. Remove from heat and let cool.
6. Melt the semi-sweet chocolate chips or chocolate melting wafers in a microwave-safe bowl in 30-second intervals, stirring between each interval until smooth.
7. Dip each strawberry into the melted chocolate, allowing any excess to drip off. Place them on a

parchment-lined baking sheet to set.

8. Place a layer of chocolate cake cubes at the bottom of each serving glass or dish.
9. Spoon a layer of strawberry mousse over the chocolate cake, spreading it evenly.
10. Top with a layer of strawberry compote and fresh sliced strawberries
11. Repeat the layers until the glasses are filled, ending with a dollop of strawberry mousse on top.
12. Garnish each parfait with a chocolate-covered strawberry

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