








## Lasagne of strudel leaves and strawberries (or raspberries)



### INGREDIENTS

-  Strudel dough
-  Sunflower oil
-  Strawberries
-  Lemons
-  Granulated sugar
-  Icing sugar
-  Whipped cream

I remember clearly how my mother used to bake cakes, when ever someone from the family is having their birthday. The strawberry cake icing, which is my absolute favourite part of the whole cake, would have almost the exact same ingredients and preparation methode. The strawberry mousse took me back to the time, when my mother still used to bake and the crispy strudel fought compliments the light and sweet mouse perfectly.

### PREPARATION

1. Cut the strudel sheets into squares of approx. 6 cm and fry in hot fat until golden brown. Drain on kitchen paper.
2. **For the strawberry sauce:** Wash, clean and halve the strawberries. In a blender jar, puree the strawberries with granulated sugar and lemon juice until a clear red colour.
3. **For the strawberry mousse:** whip the whipped cream and gradually stir in a little strawberry sauce until a light pink colour appears.
4. Arrange the strudel sheets and strawberry mousse in layers like lasagne, finish with the strudel sheet and dust with icing sugar.
5. Serve on plates and decorate with the remaining strawberry sauce and mint leaves.

