



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

# White Chocolate Cannelloni with Strawberry Soup

## Ingredients

250g strawberries, hulled, thickly sliced  
¼ cup sparkling wine

250g strawberries, hulled, halved  
1 cinnamon quill  
1 vanilla bean, split, seeds scraped  
1 cup sparkling wine  
2 tbs caster sugar

275ml milk  
4 gold strength gelatine leaves  
350g white chocolate, chopped  
375ml thickened cream, whipped to soft peaks

250g almond meal  
50g caster sugar  
25g plain flour  
4 large egg whites



## Method officially tested

**Step 1:** Preheat oven to 180°C.

**Step 2: For the strawberry soup,** combine all ingredients in a heat-proof bowl. Cover the bowl tightly with 3-4 layers of cling wrap. Pour water into a saucepan until ¼ full. Heat over low heat and place bowl over saucepan, cook for 1 hour. Remove from the heat, strain through a fine sieve and set aside to cool. Discard pulp.

**Step 3: For the mousse,** bring the milk to just below boiling point in a small saucepan. Meanwhile, soak the gelatine leaves in a bowl of cold water for 4-5 minutes until soft, squeezing out any excess liquid. Remove milk from the heat and stir through the gelatine sheets until dissolved. Strain mixture through a fine sieve over the chocolate in a large bowl, stirring well to combine. Set aside until temperature drops to 35°C. Carefully, whisk the whipped cream through the chocolate mixture. Pour into 6 x 1 cup capacity ramekins and refrigerate for about 2 hours or until set.

**Step 4: For nut tuiles,** process almond meal, sugar and flour in a blender or food processor. With the motor running, add egg whites and process until combined. Place a 10cm x 10cm square stencil onto a silicone mat. Place about 1 tablespoon of the mixture onto the silicone and spread very thinly and evenly with a palette knife. Repeat with remaining mixture, leaving space in-between each biscuit. Transfer silicone mat to a baking tray and bake in the oven for 8-10 minutes or until golden. Working quickly, remove tuiles from the oven and shape around a 3cm x 12cm plastic pipe or cylindrical tube, creating a cannelloni-shaped biscuit. Set aside to cool.

**Step 5:** Transfer set mousse to a piping bag and cut a hole or use a nozzle that is 1cm in diameter.

**Step 6:** To serve, place strawberry slices in the bottom of a soup bowl. Pipe cannelloni with mousse, place on top of strawberries. Pour strawberry soup around cannelloni and drizzle with sparkling wine.

**Makes 12 cannelloni**

