Layered Strawberry Mousse Dessert with Whipped Cream

czas przygotowania: **30 min**

poziom trudności: **łatwy**



A delicious layered strawberry dessert combining a delicate sponge biscuit base, fresh strawberry purée, light and fluffy strawberry jelly mousse, and whipped cream. Made with Gellwe Strawberry Flavour Jelly and Gellwe Śmietanex, this colourful, no-bake dessert is perfect for summer gatherings, family celebrations or a refreshing sweet treat.

Składniki

For the biscuit base:

- Sponge biscuits – 400 g

For the strawberry purée:

- Fresh strawberries – 300 g

For the strawberry jelly mousse:

- Gellwe Strawberry Flavour Jelly – 2 packs
- Hot water – 200 ml

For the whipped cream:

- Whipping cream (30% fat) – 500 ml
- Gellwe Śmietanex Whipped Cream Stabiliser – 2 packs

For decoration:

- Fresh strawberries – as desired

Sposób przygotowania