Classic Strawberry Cake

Ingrédients

- 2 eggs
- 60g of caster sugar
- 60g of flour
- 15g of butter
- 350g of strawberries
- 2 tablespoons of sugar
- 100g of whole liquid cream
- 125g of egg yolks
- 125g of sugar
- 40g of cornstarch
- 1 vanilla bean
- 200g of strawberries
- 30g of sugar
- 1.5g of agar agar

Préparation

1. First strawberry cake of the season, here we come!

2. With a version that couldn't be more classic: sponge cake (imbued with strawberry), vanilla mousseline cream, fresh strawberries (a lot), and strawberry jelly to finish.

3. In short, nothing too complicated, but you will still need a bit of work and patience before you can enjoy it Equipment: Perforated baking sheet Mini offset spatula Piping bags 20cm ring Rhodoid Ingredients: I used Valrhona's Norohy vanilla: code ILETAITUNGATEAU for 20% off the entire site (affiliated).

4. Melt the butter and let it cool.

5. Whisk the whole eggs with the sugar for at least 10 minutes, until the mixture expands and whitens.

6. Add the sifted flour, mix well, then take a small part of the batter and mix it with the melted butter.

7. Finally, mix the two batters delicately, pour into a 20cm diameter ring and immediately bake in the preheated oven at 180°C for about 15 minutes.

8. Let cool and then wrap in plastic wrap until assembly to keep the sponge cake nice and moist.

9. Hull the strawberries, then cut them into large pieces.

10. Sprinkle them with sugar, mix, then keep them in the refrigerator until assembly.

11. Heat the cream and milk with the seeds of the vanilla bean.

12. Whisk the egg yolks with the sugar and cornstarch.

13. When the milk is hot, pour half of it over the eggs, whisking well, then pour the entire mixture back into the saucepan.

14. Thicken over medium heat, stirring constantly, then transfer to a container and cover with plastic wrap.

15. Let cool in the refrigerator until the cream is at room temperature.

16. When the pastry cream has cooled, whisk it to loosen, then gradually add the softened butter, whisking continuously.

17. Your cream is ready when the butter is completely incorporated, and the cream is well-aerated (it needs to be whisked for about 10-15 minutes at medium speed).

18. Proceed with assembly.

19. Place your ring on your serving platter.

20. Line it with rhodoid, then place halved strawberries around the edge.

21. Cut the sponge cake in half horizontally, and trim slightly if necessary.

22. Place the first half in the ring.

23. Strain the slightly sweetened strawberries to collect the juice, and soak the sponge cake with half of the juice.

24. Cover the sponge cake and strawberries with mousseline cream, then add 2/3 of the drained strawberries.

25. Add a little more mousseline cream, then the rest of the strawberries.

26. Cover with the second half of the sponge cake, soak it with the remaining strawberry juice, then finish with the rest of the mousseline cream.

27. Smooth the surface well, and place the strawberry cake in the refrigerator for at least 2 hours.

28. Strawberry jelly: of strawberries of sugar 1.

29. of agar agar A few strawberries for decoration Hull the strawberries and then blend them.

30. Heat the resulting puree.

31. Mix the sugar and agar agar, and sprinkle them into the hot puree.

32. Mix well, and bring to a boil.

33. Continue cooking for 2 to 3 minutes, whisking regularly, then let cool slightly.

34. Finally, pour over the cake, smooth the surface, and place it back in the fridge for 2 hours.

35. Decorate with a few strawberries, then enjoy!