

# Mark & Spencer Red diamond strawberry and cream sandwich copycat

## Ingrédients

- 50g of water
- 20g of flour
- 100g of whole milk
- 350g of T45 flour or high-gluten flour
- 30g of sugar
- 6g of salt
- 1 egg
- 75g of butter
- 250g of whole cream
- 25g of icing sugar

## Préparation

1. In recent weeks, you may have seen these little strawberry and cream sandwiches on social media.
2. On the occasion of Wimbledon, and to honor its famous strawberries and cream, Mark & Spencer drew inspiration from Japanese street food to market "Red diamond strawberry and cream sandwiches," which look exactly like furutso sando, fruit sandwiches.
3. For my version, I made brioche buns using a tangzhong base (a paste that gives ultra-soft breads) filled with vanilla whipped cream and fresh strawberries.
4. This is the last strawberry recipe of the season, they are starting to become scarce on the shelves, enjoy quickly  
Equipment: I used the Kenwood Cooking Chef robot to make the brioche bread & whipped cream: with the code FLAVIE, you get 3 free accessories with the purchase of a robot.
5. If you already have a Chef robot and want to equip yourself with accessories, the code FLAVIE gives you a 15% discount on all accessories.
6. (affiliate)Ingredients: I used Norohy vanilla from Valrhona : code ILETAITUNGATEAU for 20% off the entire site (affiliate).
7. Preparation time: 45 minutes + rest + 25 minutes baking  
For about 8 small club sandwiches: The brioche bread: With these quantities, you will get 2 brioche breads approximately 20cm long, so 16 mini sandwiches.
8. I used the second brioche like a classic brioche.
9. For the tangzhong: of whole milk of water of flour Mix the 3 ingredients cold.
10. Then thicken over low heat, stirring constantly until thickened.
11. Set aside and let cool.
12. For the dough: of fresh yeast of whole milk of T45 flour or high-gluten flour of sugar of salt 1 egg of butter Crumble the fresh yeast at the bottom of the mixing bowl fitted with the hook.
13. Add the milk, then the flour, sugar, salt, egg, and previously prepared tangzhong.
14. Knead for 5 to 10 minutes, the dough should be smooth and come away from the sides of the bowl.
15. Add the butter cut into cubes, and knead again for a few minutes.
16. The dough is ready when it comes away from the sides of the bowl again, is smooth, non-sticky, and forms a veil without tearing when stretched (as shown in the photo).
17. Let the dough rise for at least 3 hours (if possible overnight) in the refrigerator.
18. Cut the dough into two pieces, roll them out into rectangles the length of your loaf pans, then roll them to

form "sausages.

19. " Place the brioche loaves in the buttered pans, then let them rise for about 1h30, the dough should double in volume.

20. Then, bake them for about 25 minutes at 180°C.

21. Let cool completely before proceeding with the recipe.

22. The whipped cream: (quantities for 1 brioche bread, so 8 slices of bread / 8 small triangle sandwiches) of whole cream of icing sugar Vanilla extract (optional) Whip the cream with the sugar and vanilla until you obtain whipped cream.

23. Place it in a piping bag.

24. Assembly: About of strawberries, cut into pieces if too large The quantities of strawberries and whipped cream are given as an indication, you can increase or decrease certain quantities if you want a result with more cream or more fruits on the contrary.

25. Cut the bread into 8 slices, spread a thin layer of whipped cream on them.

26. Add the strawberries, then fill the gaps with the whipped cream.

27. Close with a second slice of bread.

28. Refrigerate for a few minutes (to make cutting easier), then cut the sandwiches in half to get the triangular shape and enjoy!