

Framboisier (Raspberry cake)

Préparation : 1h • Cuisson : 15 min

Ingrédients

- 100g whole eggs (2 medium eggs)
- 60g caster sugar
- 60g flour
- 100g sugar
- 75g water
- 15g raspberry syrup (or raspberry alcohol)
- 235g whole milk
- 55g egg yolks (about 3 yolks)
- 80g of sugar
- 35g cornstarch
- 25g butter (1)
- 100g butter (2) taken out of the fridge several hours in advance
- 400g raspberries
- 75g liquid cream 30 or 35% fat
- 10g icing sugar

Préparation

1. Here's a recipe that didn't yet exist on my blog, the classic framboisier (raspberry cake).
2. One sponge cake, cream mousseline and lots of raspberries, and your cake is ready !
3. Rather simple to make, I chose to flavor it with tonka bean but you can also flavor it with vanilla, or with lemon, lime, pistachio.
4. according to your desires !
5. Of course, this is a basic recipe so you can also use it to make a strawberry cake, you just have to replace the raspberries by strawberries (besides, out of season, you can also use kiwis, or apricots.
6.), the sponge cake and the cream mousseline remain the same.
7. By the way, speaking of the sponge cake, I made it without a water bath but if you prefer the technique with, don't worry, the proportions remain the same.
8. For the finishing touch, I piped some slightly sweet whipped cream instead of the classic marzipan but you can also cover the cake with raspberries or decorate it as you wish.
9. Whip the eggs with the sugar for several minutes (at least 10 to 15), until the mixture is white, very puffy and forms a ribbon.
10. Sift the flour and add it with the grated tonka bean.
11. Mix as little as possible to obtain a homogeneous but still well swollen mixture.
12. Pour into a mould or a circle 18cm in diameter and bake in the oven preheated to 180°C for about 15 minutes (to be checked depending on the oven).
13. Bring the water and sugar to a boil.
14. When the sugar is completely dissolved, add the raspberry syrup (and a little grated tonka bean if you like) and set aside.
15. Bring the milk to the boil with the grated tonka bean.
16. At the same time, whisk the egg yolks with the sugar and cornstarch.
17. Pour half of the hot milk over the previous mixture, stirring well, then pour back into the saucepan.
18. Cook over medium heat, whisking constantly until the cream thickens.

19. Remove from the heat, add the butter (1) and stir well, then pour the cream into a container (as large as possible if you are in a hurry), put a plastic wrap on it and chill in the refrigerator until it is at room temperature (it should not be too cold to add the butter).
20. Mousseline cream : When the pastry cream is at room temperature, whip it to smoothen it, then gradually add the softened butter (it must be quite soft to incorporate properly) whisking constantly.
21. Continue whipping until you have a well frothy and smooth mousseline cream.
22. If ever the temperatures were not good and you still see pieces of butter, or your cream is not smooth, don't panic, it can be repaired.
23. In this case, take a blowtorch and heat the edges of the bowl while continuing to whip, the cream will smoothen as you go along (if you don't have a blowtorch, put the vat for a few seconds on a hot water bath, then whip, and start again until you get a good result).
24. Then proceed to the assembly.
25. Cut the sponge cake in half and soak both parts with a brush and the raspberry punch.
26. Put your circle on the serving dish, then place some rhodoid (or plastic wrap) inside.
27. Place half raspberries all around (I put two layers but you can make one).
28. Cut the sponge cake to the right diameter and place it at the bottom of the circle.
29. Pipe a little mousseline cream on the sponge cake and around the edges to cover the raspberries, then place whole raspberries on top.
30. Cover with mousseline cream, then the second sponge cake.
31. Finish with a little bit of mousseline cream and smooth the top.
32. Chill the raspberry cake for at least 2 to 3 hours in the fridge.
33. Unmould the cake (if you do not intend to eat it immediately, do not remove the rhodoid).
34. Whip the liquid cream with the icing sugar until you get a firm whipped cream.
35. Pipe it on top of the cake, then decorate with some raspberries and a little grated tonka bean.
36. And voilà, your framboisier is ready, you can enjoy it!