

Crêpe Cake, Whipped Cream, Strawberries & Raspberries

Ingrédients

- 3 eggs
- 600ml milk
- 225g flour
- 25g sugar
- 600g heavy cream
- 100g mascarpone (optional)
- 40g powdered sugar (or more, according to taste)
- 400g strawberries
- 150g raspberries

Préparation

1. It's certainly the end of October, but in the north, local strawberries can still be found, so I'm enjoying them to the fullest!
2. Here I've incorporated them, along with raspberries, into a simple crepe cake with whipped cream.
3. Layers of crepes, whipped cream, and fresh fruit, nothing simpler yet truly delicious and not too sweet.
4. Of course, you can use any fruits you like, and if you want something more indulgent, you can always replace the whipped cream with chocolate ganache... ;-) Preparation time: 1 to 1.
5. I used 17 for my cake.
6. Make a well with the sifted flour, then add the eggs one by one, mixing well.
7. Then add the sugar, but gradually add the milk, mixing well as you go to avoid lumps (don't panic, if you end up with lumps, you can always blend your batter or use an immersion blender to smooth it).
8. Next, cook your crepes in a greased pan (with neutral oil) by cooking the batter one small ladle at a time.
9. When cooked, stack them between two layers of aluminum foil to keep them soft.
10. Whip your cream into whipped cream using an electric mixer, then add the powdered sugar while still whipping.
11. If your cream is not firm enough, you can add a little mascarpone for a denser cream, which is important for assembly.
12. Keep it refrigerated until assembly.
13. Cut about 1/3 of the fruit into thin slices.
14. Use a cutter to make regular-sized crepes.
15. On a golden board, or a serving plate, place the first crepe.
16. Spread a thin layer of whipped cream on top, then cover with another crepe.
17. Build your cake in this manner, adding fresh fruit slices every 3 crepes, until you run out of crepes (or when you find your cake tall enough).
18. Then, cover your entire cake with whipped cream, smoothing the top and sides, then cut the strawberries into quarters and the raspberries in half before decorating the cake with them.
19. Place your cake in the fridge for a few minutes so all the layers bond well together, then enjoy!