

Red berries & basil cake

Ingrédients

- 1.5 cups of Sojasun Red Fruits dessert or 150g
- 3 cups of sugar or 225g
- 3 eggs
- 1 cup of oil + 2 tablespoons or 90g (I used half neutral oil, half olive oil)
- 4.5 cups of flour or 210g
- 6g of baking powder (1/2 sachet)
- 5g of basil leaves
- 100g of milk of your choice
- 1 egg
- 25g of sugar
- 15g of cornstarch
- 20g of butter
- 40g of strawberries
- 10g of basil leaves
- 40g of mascarpone
- 20g of powdered sugar
- 50g of heavy cream (2)

Préparation

1. Sojasun offered me to take on their challenge "Pimp your yogurt cake", that is, to revisit the classic yogurt cake with their plant-based fruit desserts!
2. Here, I made a cake with their red fruit dessert, which combined with basil and a few strawberries, makes a perfect spring dessert!
3. For those who do not know (yet) Sojasun, it is a family business (for generations) from Brittany that manufactures all its products in Brittany, using 100% French soy and non-GMO.
4. It is the pioneering plant-based brand in France, and offers delicious fruit plant-based desserts, but also chocolate, caramel, coffee, hazelnut.
5. , beverages, and plant-based dishes (steaks, patties, meatballs.
6.).
7. You can make the yogurt cake recipe with the plant-based dessert of your choice, and pair it with flavored whipped cream according to your preferences (caramel cake with tonka whipped cream, or blueberry cake with vanilla whipped cream, for instance)!
8. Content creation in collaboration with Sojasun.
9. Preparation time: 40 minutes For a 24cm long cake: Cake: 1.
10. Fruits dessert or 3 cups of sugar or 3 eggs 1 cup of oil + 2 tablespoons or (I used half neutral oil, half olive oil) 4.
11. Mix the red fruit dessert with the sugar.
12. Add the eggs, then the oil.
13. Incorporate the sifted flour and baking powder.
14. Pour the batter into the cake mold with insert.
15. Bake at 160°C for 50 minutes.
16. Let cool for a few minutes, then remove the tube and unmold the cake.
17. Let it cool completely on a rack.

18. Mix the milk with the basil leaves.
19. Heat the milk and add the red fruit dessert.
20. Whisk the egg with the sugar and cornstarch, then pour the milk-red fruit mixture over it.
21. Pour everything back into the pan and cook over medium heat, whisking constantly until the cream thickens.
22. Off the heat, add the butter and mix well, then cover the cream with plastic wrap and refrigerate it.
23. When the cream is cold, cut the strawberries into small pieces and add them to the cream.
24. Pour the cream into a piping bag, then fill the cake.
25. Mix the heavy cream (1) with the basil leaves, then let it infuse for at least 2 hours, if possible overnight.
26. Then, blend the mixture and strain it.
27. Add cream (2), mascarpone, and powdered sugar.
28. Whip the cream to obtain whipped cream.
29. Place it in a piping bag fitted with a Saint-Honoré tip and pipe it onto the cake.
30. Decorate with a few strawberries and basil leaves.
31. Finally, enjoy!

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