

Fraisier (gluten free strawberry cake)

Ingrédients

- 80g egg whites
- 80g sugar
- 40g almond powder
- 40g powdered sugar
- 80g eggs
- 150g whole milk
- 150g whole liquid cream
- 25g sugar
- 30g cornstarch
- 1 vanilla pod
- 25g whole milk
- 20g egg yolk
- 20g sugar
- 30g water
- 90g sugar
- 45g egg whites
- 145g softened butter
- 75g italien meringue
- 100g whole liquid cream
- 25g powdered sugar

Préparation

1. It's past mid-April, it was time to make my first fraisier (strawberry cake) of the year!
2. Here, no mousseline or diplomate cream but the same cream I use in my Paris-Brest, with a light and foamy texture, which means you will eat two parts of your strawberry cake without any problem ;) And it's also gluten-free, since I made it with an almond powder cookie.
3. Finally, and obviously, lots of nicely flavored strawberries and Norohy/Valrhona vanilla for a great taste.
4. Prep time : 1h20 + 20 minutes cooking For a 18cm fraisier : Biscuit succès : egg whites sugar almond powder powdered sugar Whip the egg whites, adding the caster sugar little by little, until you have a firm, glossy meringue.
5. Gently sift in the almond powder and powdered sugar using a marysee.
6. When the dough is smooth, pour it into a piping bag fitted with a plain 10mm tip, then pipe two 18cm diameter circles onto a baking tray lined with baking paper.
7. Bake in the preheated oven at 170°C for about 20 minutes, the cookie should be crispy on the outside.
8. Vanilla cream : Pastry cream : eggs whole milk whole liquid cream sugar cornstarch 1 vanilla pod Whisk the eggs with the sugar and cornstarch.
9. Heat the milk with the cream and the seeds of the vanilla bean (if you have time, you can let the mixture infuse, the cream will taste even better).
10. Pour half of the hot liquid over the eggs, mixing well, then pour it back into the pan.
11. Cook over medium heat, whisking constantly, until the cream thickens.
12. Then put a plastic wrap on it and let it cool completely.
13. Custard : whole milk egg yolk sugar Whisk the egg yolk with the sugar, then add the milk.
14. Cook over low heat, stirring constantly, until it reaches a temperature of 85°C, then pour it into another container and let it cool (it must be at room temperature when you add the butter).

15. Italian meringue : water sugar egg whites Pour the water and sugar into a saucepan.
16. When the syrup reaches 110°C, start whisking the egg whites.
17. Once it reaches the temperature of 121°C, drizzle it over the whites, which should be frothy but not stiff.
18. Continue whisking at high speed until the meringue has cooled and is stiff and glossy.
19. Buttercream : Custard softened butter For this step, the butter must be very soft, it is very important.
20. Whip the butter, then pour the room temperature custard over it while continuing to whip.
21. Continue until the cream swells and turns white.
22. Italian meringue.
23. Gently add it to the buttercream using a maryse.
24. Next, whip the cold pastry cream, and add the cream previously prepared with a maryse.
25. Finally, whip the cream for a few minutes ; at the end it should be smooth and airy.
26. Assembly : About strawberries whole liquid cream powdered sugar Place an 18cm diameter circle on a golden cardboard or on your serving dish.
27. If you have some, put some rhodoid inside, it will be easier to unmould.
28. Cut strawberries in half and arrange them all around the circle.
29. Cut one of the cookie circles to size and place it in the circle.
30. Then pour in half the cream, bringing it up the sides to fill the gaps between the strawberries.
31. Cut about of strawberries into cubes.
32. Pour half of them on the cream, cover with a little cream and then arrange the rest of the strawberries.
33. Add a little cream (save a small amount for finishing the cake).
34. Cover with the second cookie, then the end of the cream and smooth the surface.
35. Put the cake in the refrigerator for at least 2 to 3 hours.
36. Then whip the cream with the powdered sugar until you get a whipped cream.
37. Put it in a piping bag fitted with a 14mm star tip.
38. Unmold the cake and pipe the whipped cream on the outside.
39. Then place half strawberries in the center of the cake.
40. Your fraisier is ready, enjoy!