

Fraisier english

Genoise:

220g eggs

200g sugar

155g all purpose flour

70g cornstarch

7,5g baking powder

110g melted butter

Whip the sugar and the eggs on a stand mixer fitted with the whisk attachment for 15 mins until triple in size and almost white.

Add the melted butter in a slow and steady stream. Whisk until the batter is very smooth.

With a rubber spatula, gently fold in the sifted dry ingredients (flour, baking powder and cornstarch). Pour batter in a greased 9 inch round springform pan lined with parchment paper on the bottom.

Put your cake in the oven for about 25 min at 350 degrees. To check if your cake is done, poke a knife in the middle of the cake, and if it comes out clean...It's ready !

Pastry cream:

125g whole milk

1 vanilla bean or 1 teaspoon of vanilla extract

4g butter

10g cornstarch

3g flour

20g egg yolks

50g granulated sugar

Mix the cornstarch, flour, sugar and egg yolks in a medium bowl.

Heat the milk, butter and vanilla in a pot until the butter is melted and the milk has just started simmering.

Add milk mixture to the egg mixture in a slow and steady stream while whisking and add back to the pot and onto the stovetop.

Cook the cream whilst continually whisking till it is very thick and starts to boil.

Remove from the stove top and put into a bowl with plastic wrap directly touching the cream. Let cool for a bit.

Custard:

65g whole milk

50g egg yolks

50g granulated sugar

1 vanilla bean or 1 tsp vanilla extract

Heat milk and vanilla on stove top till simmering.

Mix eggs and sugar in a small bowl.

Slowly add milk to the egg mixture and whisk.

Return cream to the pot and cook on stovetop till the cream covers the back of a spoon.

Let chill slightly.

Buttercream:

45g egg whites

75g granulated sugar

20g water

390g room temperature butter, cut into small cubes

Whisk the egg whites in a stand mixer fitted with the paddle attachment.

While the eggs are whipping, cook the sugar and water in a pot till it reaches 120 degrees on a candy thermometer and add to the eggs. Whip till stiff peaks.

Add the butter to your meringue and let whip till fluffy.

Add the english custard to the cream in two parts mixing till homogenous.

Add the slightly cooled pastry cream in two parts as well and mix till homogenous.

Let beat the cream for about 10 minutes. Leave it to the side until you are ready to assemble your cake.



Strawberry juice:

300g strawberries

50g granulated sugar

Cook down strawberries and sugar in a water bath on low heat for about 1h.

Strain the strawberries to keep the juice for the strawberry jelly.

Set aside till ready to make strawberry Jelly.

Strawberry Jelly:

1 recipe of strawberry juice (or 33 cl)

6g gelatin

Wrap the bottom of a springform pan with plastic wrap and grease the plastic so that the jelly does not stick to it.

Mix strawberry juice with gelatine.

Pour mixture into pan and let set in the fridge for a couple of hours.

Soaking syrup:

300 g water

100g granulated sugar

Bring water and sugar to a boil, until sugar is dissolved.

Leave to the side till the cake assembly.

Cake assembly:

1 genoise cake cut in half horizontally

1 recipe of creme fraisier

1 pound of strawberries cut in half vertically

Soaking syrup

Strawberry jelly

Place your 9 inch cake ring on a baking sheet lined with parchment paper or a silicone baking mat. Line the sides of the cake ring with acetate.

Place half of your genoise into the cake ring and completely soak the cake with the syrup using a pastry brush.

Place the strawberries on the side of your cake and add cream to cover the cracks between the strawberries. Add cream to the middle of the cake and cover it with more strawberries.

Add the other half of the cake on top and cover it completely with cream and smooth it out to have a nice smooth surface.

Let chill in the fridge for 2-3 hours.

Once your cake is chilled, take it out of the fridge and remove your cake from the cake ring.

Carefully add your strawberry jelly to the cake so that it is centered. Decorate the top however you'd like.

Refrigerate till ready to serve.

Once ready to serve, peel off the acetate from around the cake and voilà!