



SWEET DELIGHT FOR REFRESHING SUMMER DAYS

# STRAWBERRY AND VANILLA GATEAU



Fruity, sweet and delicious: just right for summer, @sallyswelt brings you a dream of a cake with vanilla and strawberries, rounded off with a light-and-airy quark cream. A fabulously fresh taste experience – and really easy to conjure up!

## INGREDIENTS

### Almond base

- » 30 g almonds (flaked)
- » 4 eggs
- » 100 g sugar
- » pinch of salt
- » 0.5 tsp vanilla extract
- » 1 tbsp Amaretto (with or without alcohol)
- » 100 g flour

### Strawberry glaze

- » 400 g strawberries
- » 50 g cream
- » 10 g agar-agar
- » 40 g sugar

### Vanilla cream

- » 350 g cream
- » 3.5 tsp whipping cream stabiliser
- » 1 tsp vanilla extract
- » 250 g quark (40% fat content)
- » 50 g icing sugar
- » 2.5 tsp whipping cream stabiliser

### For the filling

- » 200 g strawberries

### Garnish

- » 100 g strawberries
- » 30 g almonds (flaked)



## METHOD

### Almond base

- 01.** Place a baking ring on a perforated sheet covered with reusable baking paper, and sprinkle over the almonds. Pre-heat the oven to 180°C top/bottom heat.
- 02.** Beat the eggs together with the sugar, salt, vanilla extract and Amaretto for about 10-15 minutes until creamy. The mixture should be extremely voluminous so the sponge base will be nice and light later on. Then carefully sift the flour over the mixture and fold it in with a whisk.
- 03.** Pour the mixture into the baking ring and carefully smooth the surface. Bake immediately in the preheated oven for 25–30 minutes. Remove the cake base from the oven. Place on a cooling rack and leave to cool for 5 minutes. Carefully loosen the baking ring with a palette knife, and leave until the base is completely cool.

### Vanilla cream

- 04.** Whisk the cream with the stabiliser and vanilla extract, and put 100 g of it in the fridge to use later for garnish. Add the quark, icing sugar and stabiliser to the remainder of the cream, and fold carefully until combined. Place in a refrigerator for a few moments.

**Tip:** Instead of the vanilla cream, you can also just whisk up a carton of chilled VanillaFIX by Decocino.

### Fill the gâteau

- 05.** Hull and thinly slice the strawberries. Halve the base horizontally and place one half on a cake plate. Place a clean cake ring around it, lined with a foil strip if desired. Spread half the quark cream over the base, arrange the sliced strawberries on top, and finish with the second half of the cream. Place the second cake base on the cream. Cover the cake and place in the refrigerator.



### **Strawberry glaze**

- 06.** Hull the strawberries and puree them with the cream. Add the agar-agar and sugar. Bring to the boil in a saucepan and bubble for about 2 minutes to allow the agar-agar to work. Do the jelly test: put 1–2 tbsp of the hot mixture on a plate, and place in the refrigerator. The mixture should set after about 1–2 minutes, so you can be sure that the agar-agar will bind the mixture.
- 07.** Puree the strawberry glaze again to make it a little fluffier, then leave until lukewarm. Stir it occasionally to prevent it from becoming too firm. Remove the cake from the refrigerator and smooth the strawberry glaze over the top. Lightly tap the cake on the worktop a couple of times to help the glaze spread evenly, then cover and place in the refrigerator for 3 hours.

### **Garnish**

- 08.** Remove the cake ring, and the foil if used, and if necessary smooth the edge a little. Halve the strawberries. Spoon the reserved cream into a forcing bag with a star-shaped nozzle. Dot the cream over the surface of the gateau, then garnish with the strawberries and sprinkle the almond slices around the edge of the cake.

**ENJOY!**