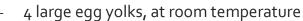




STRAWBERRY CAKE

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Ingredients for the cake



- 20g sugar
- 50g Fil d'OR Strawberry puree
- 4og vegetable oil (not olive oil)
- ½ teaspoon of vanilla extract
- 3og all purpose flour
- 3og corn starch
- 4 large egg whites, at room temperature
- salt, to taste
- ¼ teaspoon cream of tartar
- 6og powdered sugar
- Preheat your oven to 180°C and line cake tins with parchment paper.
- In a bowl, combine egg yolks & 20g sugar and whisk until fully combined
- Add Fil d'OR Strawberry puree, milk, oil, vanilla & mix well to combine
- Sift flour & corn starch, and mix well until fully combined. Making sure there are no lumps at the bottom of the bowl.
- Beat the egg whites at medium speed with 6og sugar, salt and cream of tartar. Beating until you get a meringue that stands and forms a beak on the whisk.
- Add the mixture yolks and fold gently. Make sure to tap the tin on the worktop to remove any air bubbles.
- Pop the cakes into the centre of the preheated oven and bake for around 25-30 minutes. You will know they are baked when you put a knife or skewer in and it comes out clean and they are springy to the touch.
- Place the cake on a cooling rack and allow to cool fully.

Ingredients for Decoration

- 100g Fresh Strawberries
- 200ml whipping cream
- 20g powdered sugar
- 150g Fil d'OR Strawberry puree
- In a bowl, beat whipping cream with sugar until you get a cream that stands and forms a beak on the whisk
- Add Fil d'OR Strawberry puree & mix well
- Put the Cream in the fridge around 30mn
- Cut the cake to 2 pieces, fill and stack the cakes with the Cream.
- To decorate, added Strawberry Filling and piled on fresh strawberries.
- Pop in the fridge to set. This will take around 30mn.
- Cover the cake tightly and store in the refrigerator for 5 days.

