



Fil d'OR



STRAWBERRY CAKE

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Ingredients for the cake

- 4 large egg yolks, at room temperature
 - 20g sugar
 - 50g **Fil d'OR Strawberry puree**
 - 40g vegetable oil (not olive oil)
 - ½ teaspoon of vanilla extract
 - 30g all purpose flour
 - 30g corn starch
 - 4 large egg whites, at room temperature
 - salt, to taste
 - ¼ teaspoon cream of tartar
 - 60g 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 60g 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.