

The Strawberry Roll Cake



Serves :

8



Prep :

4h



Rest :

Freezing : 8h
Refrigeration : 8h



Cook :

Temperature : 428-446°F
Time : 5 min.

Special equipment

- Sponge cake sheet 30x40x1 cm

List of recipes

- ✓ 50% almond marzipan
- ✓ Whipped almond ganache
- ✓ Strawberry/raspberry jam
- ✓ Strawberry/raspberry syrup
- ✓ Crispy layer
- ✓ Viennese biscuit



Steps

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- 🌀 **Making the Marzipan** Page 3
Store in the refrigerator
- 🌀 **Making the almond ganache** Page 4
Refrigerate for at least 4 hours
- 🌀 **Making the fruit jam** Page 3
Store in the refrigerator
- 🌀 **Making the syrup** Page 4
Store in the refrigerator

D - 1

- 🌀 **Making the shortbread dough** Page 5
Set aside at room temperature
- 🌀 **Making the viennois sponge cake** Page 5
Bake at 220°C/428°F for 5 minutes
- 🌀 **Soaking the viennois sponge cake (100g)** Page 6
Freeze for 10 minutes
- 🌀 **Spreading the jam on the sponge cake (125 g)** Page 6
Freeze for 20 minutes
- 🌀 **Spreading the whipped almond ganache on the sponge cake (250 g)** Page 6
Freeze for at least 2 hours
- 🌀 **Cutting the strips and building the spiral** Page 6
Freeze for at least 2 hours
- 🌀 **Making the crunchy layer and application** Page 6
Set aside in the freezer
- 🌀 **Making the neutral glaze** Page 7
Set aside in the refrigerator

D-Day

- 🌀 **Use of neutral glaze** Page 6
- 🌀 **Decoration** Page 6
Refrigerate for at least 4 hours

Ingredients

- ☑ 87g ~ Almond powder
- ☑ 10g ~ Honey
- ☑ 5g ~ Glucose
- ☑ 20g ~ Water
- ☑ 40g ~ Sugar

Required quantity= 55 g

Almond paste

- Toast 87 g of almond powder in the oven for 15 minutes at 150°C/302°F.
- Heat in a saucepan over medium heat:
 - 10 g of honey,
 - 5 g of glucose,
 - 20 g of water,
 - and 40 g of sugar to obtain a syrup.
- Pour the almond powder into the mixing bowl of a stand mixer fitted with the paddle attachment and slowly pour in the syrup. Mix until a homogeneous paste is obtained.
- Cover with plastic wrap and refrigerate.



Strawberry-raspberry jam

- In a small container, mix 13 g of sugar with 3 g of NH pectin.
- Place 200 g of strawberries and 200 g of raspberries in a large container and cover with plastic wrap.
- Microwave for about 4 minutes (800W power).
- Remove the plastic wrap and crush the berries with a rubber spatula
- Sift the berries once to extract the juice and pulp.
- Take 80 g of juice using a sieve and keep it aside.
- In a saucepan, heat 180 g of remaining pulp over low/medium heat.
- Gradually add the sugar/pectin mixture starting at 40°C/104°F and mix well.
- Bring to a boil.
- Add 40 g of sugar and bring to a boil again.
- Add 30 g of glucose and let it cook for 2-3 min while stirring, then let it cool down to 50°C/122°F.
- Add 12 g of lemon juice and 4 g of orange blossom.
- Cover with plastic wrap and refrigerate.



Ingredients

- ☑ 200 g ~ Strawberries (or 90 g of pulp)
- ☑ 200 g ~ Raspberries (or 90 g of pulp)
- ☑ 13+40 g ~ Superfine sugar
- ☑ 12 g ~ Lemon juice
- ☑ 3 g ~ NH pectin
- ☑ 30 g ~ Glucose syrup
- ☑ 4 g ~ Orange blossom

Required quantity= 125 g

Almond whipped ganache

Ingredients

- ☑ 80+150 g ~ Whipping cream(30% fat)
- ☑ 8 g ~ Honey (acacia)
- ☑ 8 g ~ Glucose syrup
- ☑ 10 g ~ Cocoa butter
- ☑ 55 g ~ Almond paste
- ☑ 30 g ~ White chocolate
- ☑ 1 ~ vanilla pod
- ☑ 12 g ~ Orange blossom water

Required quantity= 250 g

- Infuse 1 vanilla pod with 80g of whipping cream in a small saucepan for at least 30 minutes.
- Gently melt 30g of ivory chocolate and 10g of cocoa butter in the microwave.
- Heat the cream with 8g of honey and 8g of glucose until it boils.
- Pour a first portion of the cream over the melted chocolate and cocoa butter to start the emulsion (remove the vanilla pod).
- Add the rest of the cream.
- Mix 55g of almond paste with this first portion (using a hand blender).
- Gradually add 150g of cold cream and 12g of orange blossom, while continuing to mix with the hand blender.
- Cover with plastic wrap and refrigerate overnight or for at least 4 hours.



Ingredients

- ☑ 80 g ~ Strawberry juice
- ☑ 40 g ~ Superfine sugar
- ☑ 10 g ~ Lime juice

Required quantity= 100 g

The soaking syrup

- Mix:
 - 80 g of strawberry juice,
 - 40 g of superfine sugar
 - and 10 g of lime juice.
- Bring to a boil.
- Refrigerate until ready to use.



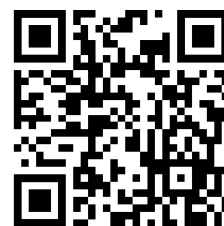
Ingredients

- ☑ 58 g ~ Butter (82% fat)
- ☑ 1 g ~ Fine salt
- ☑ 19 g ~ Powdered sugar
- ☑ 52 g ~ All-purpose flour
- ☑ 10 g ~ Cornstarch
- ☑ 3 g ~ Hard-boiled egg yolk (optional)
- ☑ 1 pinch of vanilla powder

Required quantity= 50 g

Shortcrust pastry

- Cook 1 hard-boiled egg (10 minutes in boiling water) and take 3 g of egg yolk (optional ingredient).
- Mix together:
 - 58 g of soft butter,
 - a pinch of salt,
 - and vanilla powder using a stand mixer fitted with a paddle attachment.
- Then add, sifting:
 - 52 g of all-purpose flour,
 - 10 g of cornstarch,
 - and 19 g of powdered sugar.
- Roll out the dough between 2 sheets of baking paper to a thickness of 2-3mm as soon as the mixture is homogeneous.
- Place the dough in the freezer for 5 minutes to remove one of the 2 sheets and bake at 160°C/320°F until golden brown (about 15-18 minutes).
- Store in a dry place.



Ingredients

- ☑ 50 g ~ Egg white (x2-3)
- ☑ 80 g ~ Whole egg (x2)
- ☑ 30 g ~ Egg yolk (x2)
- ☑ 20+60 g ~ Superfine sugar
- ☑ 40 g ~ Pastry flour

Required quantity= 250 g

Viennese sponge cake

- Whip 50g egg whites until stiff, adding 20g sugar in 3 additions.
 - Whisk together:
 - 30g egg yolks,
 - 80g whole eggs
 - and 60g sugar.
- until the mixture doubles in volume and forms a ribbon. (10 minutes)
- Incorporate the beaten egg whites into the egg-sugar mixture using a spatula or whisk, then add 40g sifted T45 flour. Mix gently from the bottom to the top, turning the bowl.
 - Pour the mixture onto a baking sheet (30*40 cm and 1 cm high) lined with parchment paper and spread it evenly with a bent spatula (or better with a ruler).
 - Sprinkle with vanilla powder.
 - Bake for 5 minutes at 220-230°C/428-446°F (should be lightly golden).
 - Let it cool.



Ingredients

- ☑ 50 g ~ Shortbread pastry
- ☑ 35 g ~ Crispy crepes (*gavotte biscuits*)
- ☑ 50 ~ White chocolate
- ☑ ½ zest of lime

The crispy layer

- Crumble the shortbread dough.
- Gently mix together:
 - 50 g of shortbread dough,
 - 35 g of crispy crepes (*Gavotte biscuits*),
 - the zest of 1/2 lime,
 - with 50 g of melted white chocolate.
- Use immediately!



Assembly

- Soak the cooled sponge cake with strawberry syrup (100 g) once cooled.
- Place in the freezer (10 minutes).
- Spread strawberry-raspberry jam (125 g) evenly over the sponge cake.
- Place in the freezer (minimum 20 minutes).
- Whip up the whipped ganache at medium speed (it should remain fairly soft) and spread it evenly over the cake (250 g). Use a large offset spatula to achieve a uniform thickness of approximately 10 mm (sponge cake + jam + cream). Since it contains almond paste, it is normal for it to not be completely smooth.
- Place in the freezer for at least 2 hours.
- Prepare a ruler and a very sharp knife to cut 4 strips of 4 cm and 2 strips of 4.5 cm. Dip the knife blade in very hot water before each cut and wipe it clean.
- Take a 4 cm strip and form a circle as soon as it becomes pliable.
- Place a dot of ganache to stick the strip and continue the spiral by adding the strips one by one.
- Finish the spiral with the 4.5 cm strips.
- Cover the top of the strawberry cake with a thin layer of ganache (on the 4 cm strips).
- Then cover it with the crispy mixture, using a large spoon, up to the height of the outer sponge cake.
- Place in the freezer (minimum 4 hours). It must be frozen!



ON THE D-DAY:

- Turn the fraiser over and brush it with neutral glaze using a pastry brush (ideally: spray the glaze at 70°C/158°F with 10% water).
- Cut strawberries into quarters and place them (in odd numbers) on top of the "fraisier" to hide the seams (or imperfections). Place strawberries in the center.



❖ Neutral glaze:

- 125 g of mineral water
- 100 g of superfine sugar
- 10 g of glucose syrup
- 25 g of superfine sugar
- 4 g of NH pectin
- 1 g of citric acid or lemon juice

Stir 25g of superfine sugar with 4g of NH pectin.

In a saucepan, pour 125g of mineral water, 100g of superfine sugar, and 10g of glucose syrup.

Heat over medium heat and at 40°C/104°F gradually add the Sugar/Pectin mixture.

Mix continuously and boil for 3 minutes while mixing with a whisk.

Reduce heat and add lemon juice (about ten drops).

Transfer to a container, cover with plastic wrap to prevent a skin from forming and let it cool.

To use:

add 25% water. Heat up to a maximum of 60°C/140°F. Use at 35-40°C/95-104°F.

❖ The Viennese sponge cake:

I strongly advise against using a silicone mold for genoise because there is a high chance that it will deform during baking and the fact that the edges are flexible complicates the use of a ruler to even out the thickness.

The mold should be 1 cm thick and 30x40cm in size. The ideal size is 40*60cm but this is reserved for professional ovens.

As for the baking, it is certainly the most delicate part! I failed many times! At first because I was baking it too low in my oven to make a timelapse of the baking. In the end, my cake was cooking too much on its edges. So I had to place it in the middle of the oven and give up on the timelapse idea. The baking time was also difficult to manage until I understood that I really had to do it by eye.

For me it's 225°C/437°F for 4min45!!! The essential thing is that it is slightly golden (light blond). If it's not cooked enough, it will stick, if it's overcooked, it will crack during assembly. The video shows the color it should have ;)

❖ The secrets of this dessert:

- ✓ The Viennese sponge cake baking (blond)
- ✓ Respecting the proportions of each element (jam 125g - ganache 250g)
- ✓ Don't rush during assembly, you should easily wait 15-20 minutes after taking it out of the freezer to start working on the strips. But then you'll have to work fast !
- ✓ The height of the sponge cake + jam + ganache = 10mm. So you can smooth the ganache on the same principle as the sponge cake but between 2 1-cm-thick rulers ;)

