

The Strawberry cake



Fraisier



Serves :

8-10



Prep :

2h



Rest :

Freezing : -
Refrigeration : 6h



Cook :

Temperature : 356°F
Time : 13 min.

Special equipment

Ring Ø20 cm-Height 6 cm

Ring Ø18 cm (optional)

Acetate strip 6 cm wide

List of recipes

- ✓ Pastry cream
- ✓ Genoise sponge cake
- ✓ Syrup
- ✓ Diplomat cream



Steps

D-1 (morning)

- 🌀 **Making the pastry cream** Page **3**
Refrigerate for at least 2 hours
- 🌀 **Making the genoise sponge cake** Page **4**
Bake for 12-13 minutes at 180°C/356°F
- 🌀 **Making the soaking syrup** Page **4**
Cook for 12-13 minutes at 180°C/356°F

D-1 (evening)

- 🌀 **Making the diplomat cream** Page **5**
- 🌀 **Assembly** Page **6**
Refrigerate for at least 4 hours

D-Day

- 🌀 **The decoration** Page **7**

The pastry cream

Ingredients

- ☑ 8 g ~ Gelatin (4 sheets 200 blooms)
- ☑ 500 g ~ Whole milk
- ☑ 80 g ~ Egg yolks (x5)
- ☑ 120 g ~ Superfine sugar
- ☑ 30 g ~ Cornstarch
- ☑ 20 g ~ Pastry flour
- ☑ 1 ~ Vanilla bean

- Soak 4 sheets of gelatin (8g) in a large container of cold water (or dissolve 8g of 200 bloom gelatin powder in 48g of water) and refrigerate for at least 20 minutes.
- Pour 500g of whole milk into a large saucepan.
- Scrape the seeds from a vanilla bean and add the seeds and the bean to the milk.
- Heat the milk over medium heat until it boils (stir often to prevent the milk from sticking to the bottom of the pan).
- Cover and let it infuse for 1 hour.
- Whisk 5 egg yolks (80g) with 120g of superfine sugar in a mixing bowl until pale and creamy.
- Add 30g of cornstarch and 20g of pastry flour. Whisk until smooth.
- Heat the milk over medium heat again.
- Pour the milk over the yolks when it starts to boil and whisk to combine.
- Transfer the mixture back to the saucepan and heat over medium heat.
- Whisk constantly. Continue to whisk for 1 to 2 minutes when the first bubbles appear.
- Remove the saucepan from the heat and continue to whisk for 1 minute.
- Add the squeezed gelatin and stir until completely dissolved.
- Pour the mixture into a large dish, cover with plastic wrap in contact with the surface, and refrigerate for at least 2 hours (the cream should be below 30°C/86°F).
- Place the mixing bowl and whisk of the electric mixer in the freezer.
- 2 hours later....
- Make the diplomat cream(page 5)



Ingredients

- ☑ 100 g ~ Whole eggs (x2)
- ☑ 60 g ~ Superfine sugar
- ☑ 50 g ~ All-purpose flour
- ☑ 30 g ~ Almond powder
(or pistachio powder)

The Genoise sponge cake

- Add 2 whole eggs + 60 g of superfine sugar into the bowl of a stand mixer and whisk for 5 to 10 minutes, gradually increasing the speed. The mixture should form a ribbon, meaning it flows slowly and continuously.
- Sift 50 g of pastry flour with 30 g of almond (or pistachio) powder on top of the mixture.
- Gently fold everything together with a spatula (without deflating the mixture).
- Pour the mixture onto a baking sheet lined with parchment paper inside a 20*6 cm circle once the mixture is homogeneous.
- Bake for 12-13 minutes at 180°C/356°F in a fan oven.



Ingredients

- ☑ 115 g ~ Superfine sugar
- ☑ 85 g ~ Water
- ☑ 35 g ~ Kirsch

The soaking syrup

- In a small saucepan, add:
 - 115 g of superfine sugar
 - and 85 g of water.
- Boil over medium heat. Stir occasionally to facilitate the sugar's dissolution.
- Stop cooking when the syrup becomes translucent and let it cool for about 10 minutes.
- Pour the syrup into a glass and add 35 g of Kirsch or Rum.
- Mix everything.



Diplomat cream *with mascarpone*

Ingredients

- ☑ The pastry cream
- ☑ 250 g ~ Whipping cream(30% fat)
- ☑ 125 g ~ Mascarpone cheese

For assembling...

- ☑ 500 g ~ Strawberries

➤ Continuation of pastry cream recipe...

- Whisk 125 g of mascarpone cheese and 250 g of whipping cream in the bowl of a stand mixer, gradually increasing the speed until it reaches a firm consistency.
- Transfer to a chilled container and refrigerate.
- Take the pastry cream out of the fridge and place it in the stand mixer bowl (no need to clean it).
- Whisk the pastry cream until there are no lumps left (make sure to remove the vanilla pod beforehand!). The cream should be smooth and flexible.
- Add the whipped cream in 3-4 times and mix using a spatula (keep the movement from bottom to top while rotating the bowl).
- Transfer the mixture to a piping bag and refrigerate while continuing with the recipe.



Assembling

- Remove the genoise cake from its ring using a knife. The height of the genoise should be 2 cm.
- Make a mark by gently pressing the top of the genoise with an 18 cm ring. This will allow you to cut the edge of the genoise with a knife and obtain an 18 cm disc.
- Cut the disc widthwise using 2 guides of 1 cm thickness and a large serrated knife. You will obtain 2 discs of 18 cm diameter and 1 cm thickness.
- Clean and calibrate the strawberries. For a 6 cm high ring, cut the strawberries so that they are all the same height. Between 4 and 5 cm is perfect. Cut the strawberries lengthwise.
- Place the ring on the serving plate for the Fraisier. It will not be possible to move it later!
- Position an acetate strip inside the ring that is the same height (6 cm).
- Place the strawberries with the cut side against the acetate and the tip facing upwards, all around the ring.
- Place a disc of genoise at the bottom of the ring (cut side facing upwards). The disc will help to hold the strawberries in place.
- Generously soak the genoise with syrup using a brush.
- Fill the empty spaces between the strawberries with diplomat cream using a pastry bag (with a small opening). Squeeze the cream to force it to fill the gaps between the strawberries and use a small spoon to fill in any remaining spaces.
- Widen the opening of the pastry bag and fill the bottom of the Fraisier with cream. You should not be able to see the genoise or the strawberries. However, you need to create a cavity to add more strawberries. So, push the cream up the sides of the ring, making sure to press the edges with a spoon.
- Add the rest of the strawberries (300 to 400g) cut into small pieces in the center of the Fraisier.
- Cover with diplomat cream, making sure to keep some cream for finishing touches.
- Spread the cream evenly on top of the Fraisier.
- Generously soak the second disc of genoise without removing it from its parchment paper.
- Place the genoise disc on top of the Fraisier, keeping the parchment paper on top to facilitate the process.
- Press down firmly with your hands to level the top of the Fraisier.
- Carefully remove the parchment paper and fill the space between the genoise and the ring with the remaining cream.
- Apply a light layer of cream on top of the genoise to ensure the adhesion of the marzipan.
- Smooth the top with a large angled spatula.
- Cover with plastic wrap directly on the surface.
- Chill for at least 4 hours in the refrigerator.



Ingredients



- ☑ 100 g ~ Almond paste/marzipan
- ☑ 30 g ~ White chocolate

The decoration

- Sprinkle a thin layer of powdered sugar on a work surface (or parchment paper) before rolling out the almond paste.
- Knead the almond paste (at least 100g) to make it more pliable.
- Roll out the paste on the work surface until it forms a disc with a diameter of at least 20 cm.
- Position the almond paste on top of the fraisier, using the work surface to help.
- Carefully remove the work surface.
- Gently press the edge of the circle with a rolling pin to obtain a clean cut.
- Melt 30 g of white chocolate in the microwave in 40-second intervals.
- Quickly draw random lines on the top of the fraisier using a cornet.



❖ Alcohol:

Some people don't like alcohol, in which case you can use a ready-to-use fruit syrup (strawberry syrup, red fruit syrup, ...)

❖ Number of strawberries for the border of the fraiser (Strawberry Cake):

To determine the number of strawberries to cut for the border of the fraiser, simply apply a very simple calculation rule. Multiply the diameter of the circle by pi (3.14).

For example, for a circle of 20 cm, we will have 20×3.14 which is 62 cm.

This length corresponds to the strawberries cut in half and aligned next to each other.

❖ Decoration:

Some people don't like almond paste, but it's possible to make a multitude of different decorations.

One of the simplest is to sprinkle the top of your fraiser with chopped green pistachio. Then add whole or sliced strawberries to create a strong contrast between green and red.

In the style of François Perret (creates a velvety effect): make a biscuit, blend it into powder, and sprinkle it over your fraiser (it looks like it has been flocked).

His recipe:

- 1 egg
- 41g powdered sugar
- 41g almond powder
- 11g cornstarch
- 8g butter
- 35g egg whites (1 egg white)
- 6g superfine sugar
- 1 pinch of salt
- Red food coloring, as needed

Procedure:

- ✓ Melt the butter in the microwave.
- ✓ Whisk the egg with the powdered sugar in a mixing bowl.
- ✓ Add the almond powder and mix well.
- ✓ Add the cornstarch and mix.
- ✓ Pour in the melted butter.
- ✓ Add red food coloring (powder form) and mix.
- ✓ Whisk the egg whites with the superfine sugar and a pinch of salt. The meringue should remain fairly soft and not be whipped too firm.
- ✓ Pour all of the egg whites onto the yolks and gently fold together using a spatula. The mixture will be very soft and easy to work with.
- ✓ Pour onto a perforated baking sheet lined with a Silpat. Do not spread it out; it will spread on its own.
- ✓ Bake in a 160°C/320°F oven for about ten minutes.
- ✓ Dry out the biscuit until it becomes very hard so that it can be blended into powder later. 1 hour and 30 minutes in a 50°C/122°F oven should be sufficient; otherwise, don't hesitate to leave it in longer.
- ✓ Allow to cool on a wire rack and remove the edges that have become too browned.
- ✓ Grind the biscuit very dry with a small electric chopper to obtain a beautiful red powder.
- ✓ Sift and store in an airtight container until ready to use.