

## Strawberry Cake

Serves 12-14

### Strawberry Sauce:

- 120 fresh or frozen unsweetened strawberries
- 15-25 g granulated white sugar, or to taste

### Vanilla Genoise:

- 6 large (300 grams) eggs
- 200 g granulated white sugar
- 1 tsp vanilla extract
- 200 g cake flour
- 25 g warm melted butter

### Soaking Syrup:

- 120 ml filtered water
- 50 g granulated white sugar
- 2 T Grand Marnier (or lemon or orange juice)

### Strawberry Cream:

- 120 ml **cold** strawberry sauce (recipe above)
- 7 g unflavored powdered gelatin
- 480 ml **cold** heavy whipping cream (35-40% butterfat)
- 30 g powdered sugar, or to taste
- 300 g fresh strawberries, cut into bite sized pieces

### Garnish:

- Fresh strawberries



### Strawberry Sauce:

1. If using frozen strawberries, first place in a bowl and thaw.
2. Place **strawberries**, and their **juices**, in the bowl of your food processor or blender and process until they are pureed (can also use an immersion blender).
3. Add the **sugar** and stir until it dissolves. Taste and add more sugar if needed.
4. Cover and place in the refrigerator until well chilled (can be made up to a week in advance). Makes about 1/2 cup (120 ml).

### Vanilla Genoise:

1. Preheat your oven to **180°C**.
2. Lightly butter, or spray with a non-stick spray, two – 20-cm-round cake pans and line the bottoms of the pans with parchment paper.
3. In a heatproof bowl (preferably stainless steel) whisk together the **eggs** and **sugar**. Place the bowl over a saucepan of simmering water. Whisking constantly, heat the eggs and sugar until lukewarm to the touch (this will take **about 3 - 5 minutes**).
4. Remove from heat and transfer the mixture to the bowl of an electric mixer, fitted with the whisk attachment.
5. Add the **vanilla** extract and beat on high speed until the egg mixture has cooled, tripled in volume, and looks like softly whipped cream (the batter will fall back into the bowl in a ribbon-like pattern). (This will take **about 3-5 minutes**.)

6. Sift about  $\frac{1}{3}$  of the flour mixture over the whipped eggs and gently fold in using a spatula. Fold in half of the remaining flour, and then fold in the rest.
7. Take about 1 C (240 ml) of the **batter** and fold it into the warm **melted butter**. (This lightens the butter.)
8. With a spatula, gently fold the butter mixture completely into the egg batter.
9. Evenly divide the batter between the two pans (about 340 g in each pan), smoothing the tops with an offset spatula or the back of a spoon.
10. Bake until the cakes shrink slightly from the edges of the pans and the tops spring back when lightly pressed (**about 16 - 20 minutes**). (A toothpick inserted into the center of the cake comes out clean.)
11. Cool completely in their pans that have been placed on a wire rack.
12. To remove the cakes from the pans, run a small knife around the edges to release the cake. If not using right away, the cakes, well wrapped, will keep two days in the refrigerator or they can be frozen for a month.

### Soaking Syrup:

1. Place the **water** and **sugar** in a small saucepan and bring to a boil.
2. Let the mixture boil for about one minute or until the sugar dissolves.
3. Remove from heat and let cool to room temperature.
4. Stir in the **alcohol** or **fruit juice**. The sugar syrup can be made, covered, and stored in the refrigerator for a couple of weeks.

### Strawberry Cream:

1. In a small measuring cup, stir together the **gelatin** and 1/4 cup (60 ml) of the **cold strawberry sauce**. Let this mixture **sit for 5 - 10 minutes** (or until spongy)
2. Microwave for a few seconds to dissolve the gelatin.
3. Set aside to cool until tepid.
4. In the bowl of an electric mixer, fitted with the whisk attachment, beat the **cream** and **sugar** until soft peaks form.
5. Add the **strawberry sauce mixture** and beat until the cream has stiff peaks.
6. Taste and fold in a little more sugar, if needed.
7. Place the Strawberry Cream in a piping bag fitted with a 1/2 inch (1.25 cm) plain tip.

### To assemble the Strawberry Cake:

1. Place one cake layer (top of the cake facing down) on a 23 cm cake circle and then place on a cake turntable or your serving plate.
2. With a pastry brush, moisten the cake with some of the soaking syrup.
3. Spread a thin layer of strawberry cream on the cake.
4. Next, pipe a ring of the strawberry cream around the outside edge of the cake.
5. Then pipe a second ring of strawberry cream on top of the first.
6. Take the cut strawberries and fill inside the rings of cream.
7. Then spread a thin layer of the strawberry cream on top of the strawberries.
8. Next, brush the top side of the second layer of genoise with the soaking syrup.
9. Then place the cake layer, top side down, on top of the filling.
10. Gently press the top of the cake to compact.
11. Brush the top of the cake with soaking syrup.
12. Cover the entire cake with strawberry cream. Using a flat edge spatula or metal scraper, smooth the frosting on the top and sides of the cake.
13. Cover and refrigerate for several hours (or overnight) so the cream has time to set. Can be covered and stored in the refrigerator for two to three days.