

FRAISIER CAKE



PROFESSIONAL



AVONMORE
PROFESSIONAL
PRODUCT USED



Avonmore Professional
35.5% Whipping Cream



Avonmore Professional
Cream Cheese 1kg

(MAKES ONE 18CM CAKE) SERVES 8

INGREDIENTS LIST

Genoise Sponge

- 25g Butter
- 2 Eggs, at room temperature
- 65g Caster Sugar
- 65g Plain Flour

Vanilla Mousse

- 200g Cream
- 200g Avonmore Cream Cheese
- 130g Caster Sugar
- 6 Leaves Gelatine
- 50g Cream (for gelatine)
- 250g Cream (to whip)
- 1 Vanilla Pod

Strawberry Gel

- 125ml Strawberry Puree
- 10g Caster Sugar
- 1g Agar

Presentation and Assembly

- 200g Strawberries, sliced in half
- 20g Pistachios



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Genoise Sponge
- 02 Vanilla Mousse
- 03 Strawberry Gel

01 Genoise Sponge

1. Preheat the oven to 180°C. Line a baking tray with parchment paper and set aside.
2. In a small saucepan, melt the butter and set aside to cool.
3. Make a sabayon by placing the eggs and sugar in a medium bowl over a saucepan filled with boiling water, taking care to ensure the bowl doesn't touch the water. Place over a medium heat and whisk until the eggs and sugar have reached 55°C.
4. Remove the bowl from the heat and continue to whisk the sabayon until cold, using a stand mixer or by hand. Once cold, fold in the cooled butter, and sift in the flour in batches, taking care not to overmix.
5. Spread the genoise sponge in the prepared baking tray, and bake in the preheated oven for 12-14 minutes, until golden and firm to the touch. Remove from the oven and cut out 2 x discs, 16cm in diameter. Set aside.

02 Vanilla Mousse

1. Place the gelatine leaves in a bowl of cold water to soak.
2. Whisk together the 200g cream, cream cheese, vanilla and caster sugar in a large bowl until smooth.
3. Place the 50g cream in a small saucepan and warm over a low heat until hot.
4. Meanwhile lightly whip the 250g cream to soft peak.
5. Dissolve the gelatine in the hot cream and pour into the cream cheese mix, beating well until smooth. Fold in whipped cream and allow to set in the fridge for at least 2 hours or overnight.
6. Once set, whip the cream in a stand mixer fitted with a whisk attachment until smooth, using a little milk or cream to loosen if necessary. Place in a piping bag fitted with a round nozzle and set aside in the fridge until ready to assemble.

03 Strawberry Gel

1. Put all of the ingredients into a small saucepan and bring to the boil, whisking well.
2. Once boiling, continue to boil for one minute, then remove from the heat.
3. Place the gel in the fridge to set for at least 2 hours or overnight. Once set, blend the gel in a small food processor until smooth and place in a small cornet or bottle.

Assembly and Presentation:

1. Place one of the sponge discs at the base of an 18cm cake ring. Arrange halved strawberries around the outside, cut side facing outwards, reserving a few for garnish.
2. Pipe the vanilla mousse half-way up the ring mould and place the other sponge disc on top. Pipe more of the vanilla mousse up to the rim of the ring and smooth the top. Freeze completely.
3. Remove the ring using a blowtorch and leave to defrost in the fridge. Pipe the remaining vanilla on top, garnish with the remaining strawberry slices, strawberry gel, and pistachios to serve.



Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.