

heute gibt es...

Strawberry-mascarpone-cake



Ingredients(For a 20er springform pan)

For the sponge cake:

- 2 eggs
- 2 tablespoons hot water
- 125g sugar
- 1 tbsp vanilla sugar
- 75g flour
- 25g cornflour
- 1 tsp baking powder

For the cream:

- Mascarpone 200g
- 160g yogurt
- 30g sugar
- 1 pinch ground vanilla
- 180g strawberries

For decorating:

- 200ml cream
- 200g strawberries (depending on size)

Preparation:

Biscuit base:

1. Oven at 160 ° C (circulation) Preheat.
2. Beat the eggs with the hot water until frothy.
3. Sugar and vanilla sugar gradually stir.
4. Mix flour, cornflour and baking powder, stir in the egg mixture and seven with a whisk.
5. Batter into a greased and floured then 20er springform pan and bake for about 30 minutes.
Hint: Checks with a wooden stick and see if the dough after time is really through.
6. After the baking time to take the floor out of the oven, a few minutes later to remove from the pan and let cool completely.
7. cut just before using the sponge horizontally into two parts.

Creme:

1. Mascarpone, yogurt, sugar and ground vanilla mix into a homogeneous mass.
2. Wash strawberries, clean, cut into small pieces and fold into the cream.
3. Spread the cream evenly on the bottom tier, and then cover with the second floor.

Ornament:

1. Whip the cream and the cake evenly "stock up".

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2. The strawberries cut into thin slices and from the edge inwardly in the circle “imbricated” Arrange so that the cake from above looks like a flower. Here you can give free rein to her your creativity.